SHUCKS FISH HOUSE

OYSTER BARLEGACY

FEATURED MUNCHIES

SHUCKS WINGS 9

6 wings made to your liking Buffalo, BBQ, Spicy BBQ, 3 Alarm, Parmesan Garlic or Teriyaki. Try em' charred

SOFTSHELL CRAB

1 for 7, 2 for 13, 3 for 18 Served with Cajun Remoulade

Featured Drinks

SURFSIDE HALF & HALF 5
WHITE CLAW 5

-Black Cherry

POKE BOWL* 25

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of wasabi mayo and soy sauce

OYSTER BAR

HONEYMOON* 2.80

(New Brunswick)

Well balanced salinity, sweet brine

ROCKY SHORE* 3.10

(Prince Edward Island)

Salty taste with a clean flavor and a sweet finish

TUXEDO* 3.00

(Prince Edward Island)

Perfect combination of salty & sweet

IRISH POINT* 2.90

(Prince Edward Island)

Superb meats & excellency salinity

EAST POINT* 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNDABOUT* 27.00 (2 of each)

DESSERT

KEY LIME PIE 6

BROWNIE 5

WITH ICE CREAM

Special Entrees

BIG3 SPECIALS

OSCAR SALMON 29

Fresh Atlantic salmon topped with hollandaise sauce and crab meat. Served with roasted potatoes and grilled asparagus

ANGEL HAIR SHRIMP SCAMPI 25

Tender shrimp, kalamata olives, sun dried tomatoes & spinach in a delicate lemon– basil butter sauce with angel hair. Topped with feta and served with baguette bread

CALIFORNIA CHICKEN SANDWICH 16

Grilled chicken topped with sautéed mushrooms, Swiss cheese and avocado. Drizzled with a Southwestern sauce and served with fries and a pickle

SALMON RICE BOWL 15

Teriyaki seared salmon on top a bed of 5 grain blend rice and sautéed broccoli

NOLA ORANGE ROUGHY 21

Blackened and topped with shrimp and a Cajun cream sauce. Served with beans and rice

BEER BETTERED WALLEYE AND CHIPS 22

Served with homemade potato chips and slaw, with a spicy tartar sauce

SHRIMP SKEWERS

One for 12 Two for 17 Three for 21

Char-grilled and served with house rice and vegetables