

SHUCKS FISH HOUSE

OYSTER BAR LEGACY

FEATURED MUNCHIES

SHUCKS WINGS 9

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

TURDUCKEN GUMBO

CUP 5
BOWL 8

NOLA OPAH 19

Blackened Opah topped with Shrimp and a made to order Cajun cream sauce. Served with red beans & rice and veggies

TACO TUESDAY

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with house rice and refried beans

\$4.50 Margaritas ALL DAY

BLACKENED MAHI TACOS 19

2 Crispy tacos filled with blackened Mahi, napa cabbage with a spicy mango avocado salsa. With house rice elote

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

SHRIMP SKEWERS

One for 12 Two for 17 Three for 21

Char-grilled and served with house rice and vegetables

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

PORK RIBEYE FILET 18

Topped with a Porcini sauce and served over a bed of 5 grain rice and long stem broccoli

OYSTER BAR

HONEYMOON* 2.80

(New Brunswick)

Deep cups, medium salinity, bright and clean finish

IRISH POINT* 3.10

(Prince Edward Island)

Superb meats and excellent salinity

VILLAGE BAY* 3.30

(Prince Edward Island)

Well balanced salinity, hint of hazelnut

WELLFLEET* 2.90

(Massachusetts)

Plump and tender, balanced flavor of creamy sweetness and brine

EAST POINT* 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT* 27.00

(2 of each)