

PACIFIC SPECIALS

STARTERS



CRISPY PORTOBELLO MUSHROOMS -- 8

Served with ranch



PORTUGUESE MUSSELS--12

Fresh P.E.I. Mussels steamed w/white wine, butter, garlic, onion and andouille sausage. Topped w/ tomatoes & cilantro and served with baguette



GARLIC HERB GRILLED OYSTERS 14

Garlic herb butter & parmesan. Served with grilled baguette.

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

DESSERT

PEACH COBBLER 6

KEY LIME PIE 6

OYSTERS*

HARBOR HOUSE 1.50

(Massachusetts)

Medium brine, mild flavor

SASSY 2.90

(P.E.I. Canada)

Sweet brine, salty finish

BLACK POINTS 3.50

(P.E.I. Canada)

Faintly sweet, salty with a

HAMMERHEAD 3.10

(Massachusetts)

Briny with a clean crisp finish

KATAMA 2.80

(Maine)

Intense brine, sweet finish

**ROUNABOUT
2 OF EACH OYSTER 26**

FEATURE DRINKS

AUTUMN APPLE CIDER PUNCH - 8

RED SANGRIA -- 9

SALTY DOG- 6

Absolute grapefruit, grapefruit juice, and soda water.

CARMEL APPLE MARTINI - 9

Vam Gogh Dutch Carmel Liqueur

FEATURE ON TAP

KINKAIDER **LOCAL**

SNOWBEAST WINTER ALE-- 8.00

Creamy winter ale with cinnamon and vanilla

FEATURE BOTTLE / CANS

FAIR STATE BREWING COOPERATIVE 16oz CANS

MIRROR UNIVERSE -- 9

A hazy IPA brewed with oats, wheat, barley, and too many hops

PRAIRIE ARTISAN ALES 12oz CANS

BLUEBERRY BOYFRIEND --6.50

Sour Ale with Blueberries and Lemon Zest

HAWAIIAN TKO -- 6.50

Sour Ale with Pineapple, Strawberry and Tangerine

LUPULIN BREWING 16oz CANS

CAMPFIRE MUNCHIES IMPERIAL S'MORES STOUT -- 9

Chocolate, Graham Cracker, Marshmallow, Vanilla

ENTREES



AHI TUNA POKE BOWL* 19

Soy marinated raw Ahi tuna with rice, seaweed salad, & crispy wontons



GRILLED SHRIMP & ANDOUILLE PLATE 22

A Creole dusted grilled shrimp skewer and house made andouille sausage served with Cajun remoulade, deviled egg potato salad and sauteed green beans

TERIYAKI SALMON RICE BOWL 17

Teriyaki seared salmon on top of brown rice with quinoa drizzled with teriyaki sauce, and served with steamed broccoli

CRISPY OYSTER SLIDERS 16

With slaw and chipotle aioli. Served with potato chips and a pickle



MAHI AND CHIPS 18

Served with baby cakes, coleslaw & a side of tartar sauce.

BIG 3 CHEF'S SPECIALS

AVAILABLE AT EVERY SHUCKS LOCATION FOR THE MONTH OF NOVEMBER

QUICHE

With lightly tossed greens 17

House made quiche with lobster, shrimp, & crab baked into a beautiful quiche with onions, spinach and muenster all topped with lobster sauce. Paired with greens lightly tossed in our Lemon Vinny

SCALLOPS & BUCATINI 28

Jumbo seared scallops over Greg's favorite pasta brand De Cecco bucatini with sauteed baby portobello mushrooms, shallots, & arugula tossed with a touch of brandy and porcini butter, finished with shredded Romano. Served with grilled bread.



TEX-MEX POBOY

17

Straight from the border, an inspired Po'boy with refried black beans, sauteed peppers, onions, & ancho shrimp. Topped with a spicy chipotle drizzle on a toasted hoagie, with creole fries and slaw

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness



Dish can be made Gluten Free