

# SHUCKS FISH HOUSE

## LEGACY

### OYSTER BAR



#### OYSTER WEDNESDAY!

**\$1.50** HALF SHELL OYSTERS  
ALL DAY  
*Dine-in only*  
DOZEN PEEL & EAT SHRIMP 6  
*Dine-in only*  
SAVE \$2.00 OFF ANY REGULAR  
MENU OYSTER ITEM

#### FEATURED MUNCHIES

##### SHUCKS WINGS 9

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

#### Featured Drinks

**SURFSIDE 5**  
-HALF & HALF  
**WHITE CLAW 5**  
-Black Cherry  
**SHOCK TOP 6**

#### DESSERT

**KEY LIME PIE 6**  
**COCONUT TRES LECHES**  
**BIRTHDAY CAKE 6**

#### OYSTER BAR

**PINK MOON\* 3.30**  
**(Prince Edward Island)**  
*Creamy meats, perfect balance  
of salt and mineral finish*  
**NORTH HAVEN\* 3.40**  
**(Maine)**  
*Perfect balance of earthiness  
and brine, with clean finish*  
**IRISH POINT\* 2.80**  
**(Prince Edward Island)**  
*Superb meats with excellent sa-  
linity*  
**BLACK POINT\* 3.10**  
**(Prince Edward Island)**  
*Faintly sweet with a salty fin-  
ish*  
**EAST POINT\* 1.90**  
**(Delaware Bay)**  
*Medium to large meats, mild  
salt*  
**ROUNABOUT\* 27.00**  
**(2 of each)**

### Special Entrees

#### BIG3 SPECIALS

##### 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 AND BUCATINI 28

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

Served with grilled bread

##### TEX-MEX PO' BOY 17

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

##### SALMON RICE BOWL 16

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

##### TROUT ALMONDINE 20

Almond crusted trout seared and served with veggies and dirty rice

##### CRAB CAKE SANDWICH\* 16

Our famous crab cake served on a toasted bun with shredded lettuce and Remoulade. Comes with fries and a pickle

##### CRISPY CAJUN BASA 16

Basa Fillet fried to perfection, served with a Cajun Remoulade drizzle. Comes with baby cakes and coleslaw

##### SEAFOOD ENCHILADAS 16

Two lobster, shrimp and fish filled enchiladas topped with smoked poblano cream, corn and black bean salsa and sour cream. Served with dirty rice and Baja Slaw

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

 =Can be prepared gluten free