

# SHUCKS LEGACY SPECIALS

DEC 3rd

## FEATURED MUNCHIES

### **SHUCKS WINGS 9**

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

### **CLOBSTER GUACAMOLE 16**

Homemade guac topped with a crab and lobster mix, served with corn tortilla chips

## DESSERT

### **KEY LIME PIE 6**

**BROWNIE 5**  
with ice cream

## SEAFOOD BOIL 88

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including: Snow Crab, Lobster Tail, Jumbo Peel N Eat Shrimp, PEI Mussels, Little Neck Clams & Andouille Sausage served with corn on the cob, red potatoes and hard boiled eggs. Served with house rice and baguette bread and all the butter you could want. Its got a little kick

## 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

## VINO TUESDAY

-\$2 off all wine by the glass

## OYSTER BAR

**SHIPWRECK SELECT\* 3.20**  
(Prince Edward Island)

Medium brine paired with sweet grass and cool mineral flavors

**GLACIER BAY\* 3.40**

(New Brunswick)

Medium brine and mild sweet finish

**SUMMERLOVE\* 2.80**

(Prince Edward Island)

Creamy meats, salt and mineral finish

**BLACK POINT\* 3.10**

(Prince Edward Island)

Faintly sweet with a salty finish

**EAST POINT\* 1.90**

(Delaware Bay)

Medium to large meats, mild salt

**ROUNABOUT\* 27.00**  
(2 of each)

TREAT YOURSELF TO SOME THING SPECTACULAR WITH OUR HOLIDAY INDULGENCE

↙ MENU ↘

## GARLIC GINGER CHILEAN SEABASS 38

Seared Chilean Sea Bass with a ginger soy reduction over brown rice & red quinoa and a sweet sesame Asian slaw. Finished with pickled red ginger, cilantro & sesame seeds

### **SEAFOOD CIOPPINO 29**

Our take on a classic fisherman's stew. Clams, green lip mussels, jumbo shrimp, haddock & snow crab all in a rich & savory tomato broth. With grilled baguette.

### **LOBSTER TAIL DINNER 75**

A perfectly steamed 14oz Lobster Tail with lemon, garlic butter. Paired with grilled asparagus & roasted blue cheese potatoes

## SALMON RICE BOWL 16

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

## TROUT ALMONDINE 16

Almond crusted trout seared and served with veggies and dirty rice

## SEAFOOD ENCHILADAS 24

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

## QUICHE WITH LIGHTLY TOSSED GREENS 15

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

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