## SHUCKS LEGACY SPECIALS

# FEATURED MUNCHIES SHUCKS WINGS 9

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

#### FRIED MUSHROOMS 8

Served with ranch

#### **DESSERT**

**KEY LIME PIE 6** 

Soup of The Week

-Diablo Chicken With Basmati

Rice

\$5/\$7

#### **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. She's got a little kick.

#### **OYSTER BAR\***

**BARN STABLE 3.00** 

(Massachusetts)

Deep cup, briny and sweet

FROST BITE 3.40

(Rhode Island)

Full meats, high brine, subtly sweet

**GLACIER BAY** 3.20

(NEW BRUNSWICK)

Medium brine with a mild sweet finish

**BEAU SOLEIL 3.30** 

(New Brunswick)

Clean with refined finish

EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNDABOUT\* 27.00 (2 of each)

#### (3)

#### **SOUTH PACIFIC MAHI SANDWICH 20**

Crispy mahi on grilled Ciabatta with a sweet heat Asian slaw and yellow curry aioli. Served with salt and pepper chips

## **CHICKEN & ORZO PASTA TOSS 18**

Chopped chicken over orzo with sun dried tomato, artichoke hearts, spinach, olives in a tomato ragout. Served with grilled bread

## **NEPTUNES PASTA 28**

Jumbo shrimp, mussels, calamari, baby clams, tomato, basil, herb butter and a touch of crushed red pepper & white wine. Tossed with De Cecco's Mafaldine pasta with grilled bread

### **TUNA MELT 14**

AFS Tuna salad with melted provolone on buttered and toasted white bread.

Served with seasoned fries

## SOFT SHELL CRAB SANDWICH 16

Fried Soft Shell crab in a toasted Ciabatta bun with lettuce and drizzled with Cajun remoulade. Served with French fries and a pickle

### POKE BOWL 19\*

Your choice of Tuna or Salmon, on a bed of steamed rice, fresh veggies, and crispy wontons. Drizzled with our house made marinade and topped with seaweed salad