

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
TIRAMISU 7

OYSTER BAR*

TUXEDO 3.00

(Prince Edward Island)

Perfect combination of salty and sweet

WELLFLEET 3.40

(Massachusetts)

Plump and tender, balanced flavor of creamy sweetness and brine

BAD BOYS 3.00

(Nova Scotia)

Distinct sweet brine balanced with a salty snap

PEMAQUID 3.20

(Maine)

Mildly sweet with a lemon zesty flavor and solid brine

EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNDAABOUT* 27.00
(2 of each)

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.

**Ask your server
about
First Tuesday
Fundraiser
(Mardi Gras)**

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

BACON WRAPPED SHRIMP AND GRITS 26

Creamy stone ground grits in a Cajun cream sauce with bacon wrapped Shrimp

CRISPY CAJUN BASA 17

Drizzled with Cajun remoulade and served with baby cakes and slaw

CHICKEN MARSALA 16

Chicken with Marsala wine sauce and sautéed mushrooms. Served with mashed potatoes and sautéed green beans

BLACKENED HALIBUT 34

Blackened halibut topped with mango salsa. Served with mashed potatoes and asparagus

NOLA GROUPER 23

Blackened grouper topped with a made to order Cajun cream sauce and shrimp. Served with red beans and rice and sautéed veggies


SEAFOOD LASAGNA 25

Home made Lasagna with Shrimp, Walleye and Lobster all smothered in a creole cream sauce. Toasted bread on the side

BASIL BUTTER SCALLOPS 32

3 Jumbo U-10 Scallops seared to perfection with a basil butter topper. Served with a roasted Cauliflower mash and Crispy Crab Risotto Balls

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

 =Can be prepared gluten free