# SHUCKS LEGACY SPECIALS

**FEATURED MUNCHIES** 

SOFTSHELL CRAB
1 for 7, 2 for 13, 3 for 18
FRIED MUSHROOMS 8
Served with side of Ranch

DESSERT KEY LIME PIE 6 CARROT CAKE 7

#### 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

#### 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.

#### POKE BOWL\* 25

Raw, cubed salmon OR Ahi tuna with steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of wasabi mayo and soy sauce

#### OYSTER BAR\* BEAU SOLEIL 3.00

(**New Brunswick)** Mildly sweet with a clean refined finish

## HONEYMOON 2.40

(New Brunswick) Deep cups, medium salinity, bright and clean finish HAMMERHEAD 3.10

(Massachusetts)

Briny with a mineral finish SA<u>SSY</u> 3.10

(Prince Edward Island) Distinct sweet brine followed by a salty snap EAST POINT 1.90

**(Delaware Bay)** Medium to large meats, mild salt

ROUNDABOUT\* 27.00 (2 of each)

# SOFT SHELL CRAB PO'BOY 18

A crispy culinary delicacy, with Shucks chips and coleslaw

## SEARED HALIBUT, NOLA STYLE 27

Halibut medallions lightly blackened with red beans and rice and sautéed veggies

## SHRIMP CREOLE 22

Classic piquant New Orleans dish, loaded with shrimp, sautéed in the "holy trinity" and tomatoes. Served over white rice and with a toasted baguette

# **BOURBON GLAZED STEELHEAD 26**

Steelhead trout seared and swimming in our Bourbon Glaze Sauce. Served with steamed rice and grilled asparagus

# SMOTHERED MAHI MAHI 28

Seared mahi mahi topped with deep sea crab and lobster sauce. Served with steamed rice and asparagus

# PORCINI BUTTER SCALLOPS 32

3 jumbo U-10 scallops seared to perfection. Served with a mushroom risotto and asparagus