

SHUCKS LEGACY SPECIALS

FEATURED MUNCHIES

SOFTSHELL CRAB

1 for 7, 2 for 13, 3 for 18

FRIED MUSHROOMS 8

Served with side of Ranch

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

TACO THURSDAY

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.

DESSERT

KEY LIME PIE 6
CARROT CAKE 7

OYSTER BAR*

WELLFLEET 3.00

(New Brunswick)

Plump and tender balanced flavor of sweet cream and brine

IRISH POINT 3.30

(Prince Edward Island)

Superb Meats, Excellent Salinginity

HAMMERHEAD 3.10

(Massachusetts)

Briny with a mineral finish

SASSY 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

ROUNDAABOUT* 27.00
(2 of each)

SOFT SHELL CRAB PO'BOY 18

A crispy culinary delicacy, with Shucks chips and coleslaw

HALIBUT NOLA STYLE 27

Halibut medallions lightly blackened, topped with a creole cream sauce and sautéed shrimp. Served with red beans and rice and sautéed veggies

SHRIMP CREOLE 22

Classic piquant New Orleans dish, tender shrimp, sautéed in the "holy trinity" Finished with creole tomato sauce. Served over steamed rice and grilled baguette

BOURBON GLAZED STEELHEAD 26

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


LOBSTER STUFFED SHRIMP 25

Extra jumbo shrimp stuffed and cooked to perfection, topped with lobster sauce. With sautéed veggies and white rice

TOMATO BASIL MONKFISH 23

Citrus seared AFS Monkfish on a bed of tri color tomato basil sauce. Topped with a basil butter, served with broccoli

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

 =Can be prepared gluten free