

# SHUCKS LEGACY SPECIALS

APRIL 24th

## FEATURED MUNCHIES

### **FRIED MUSHROOMS 8**

Served with side of Ranch

### **SHUCKS WINGS 12**

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

## BEER

**HOEGAARDEN HEFF' 'STEIN STYLE' 15**

**LEINENKUGEL SUMMER SHANDY 6**

**BIG GROVE 'JUICY JAM' SOUR 6** perfect with fish and chips

## 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

TIRAMISU 7

BREAD PUDDING 8

## OYSTER BAR\*

**SAVAGE BLONDE 3.10**

(Prince Edward Island)

Full meats, Sharp brine with a sweet finish

**BAD BOYS 3.00**

(Nova Scotia)

Mildly sweet with a clean refined finish

**BLACK POINT 3.30**

(Nova Scotia)

Faintly sweet, salty and a cucumber finish

**BLACK MAGIC 3.10**

(Prince Edward Island)

Meaty, medium salinity, vegetal finish

**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

## **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


## **BLACKENED GROUPEUR 25**

Our Famous Grouper topped with mango salsa. Served with broccoli, brown rice, and red quinoa

## **CRISPY SCALLOP PO'BOY 22**

Fried Bay Scallops inside a toasted hoagie bun on top of dressed lettuce and topped with house made remoulade. Served with baby cakes and slaw

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

 =Can be prepared gluten free