



Shucks Specialties

New Fashioned

Bird Dog blackberry whiskey, muddled orange & a dash of bitters. A great twist on a classic cocktail! \$8.50

High Tide Mai Thai

White rum & spiced rum, a little orange juice, pineapple juice & splash grenadine, finished off with a black rum float. Sure to take the edge off. \$8.75

Moscow Mule

New Amsterdam vodka, Gosling's ginger beer & fresh squeezed lime! \$8.50

OR make it a dark & stormy with Gosling's Black Rum \$8.75

Caribbean Cruz

Cruzan coconut, Cruzan pineapple, cranberry juice & just a splash of orange juice. \$7.75

The Oyster Shooter

Chilled Absolut Peppar vodka, house made cocktail sauce & a fresh shucked oyster. \$6.50

Maui Martini

Mango vodka & Kinky Aloha with a splash of pineapple juice & splash of cranberry juice. The perfect tropical cocktail, only thing we're missing is the beach! \$8.75

Why So Blueberry?

Blueberry Vodka, a dash of sweet & sour & freshly pureed blueberries, shaken & served with a sugar rim. \$8.50

Top Shelf Marg-a-Tini

A top shelf Patron Margarita with fresh squeezed lime & orange juice. Shaken & served straight up in a salt rimmed martini glass. \$11.75

(LIMIT TWO PER CUSTOMER)

Shucks Bloody Mary

New Amsterdam vodka & Zing Zang topped an old bay rim, fresh shrimp, pepperoncini, pickle & green olive. \$8.00

Like it spicy!? Ask for our HOT Mary!

Peachy Keen

Bird Dog peach whiskey, a fresh squeezed lemon & Gosling's ginger beer to top it all off. Sweet & sure to go down smooth. \$8.50

Pat O' Brian Hurricane

A healthy pour of dark rum mixed with Pat O' Brien's own hurricane mix! \$7.50

Wild Watermelon Punch

This drink really does pack a punch! Three Olives watermelon vodka, Citrus vodka & a watermelon liqueur. Topped off with San Pellegrino Limonata & served in a goblet. \$10.75

(LIMIT TWO PER CUSTOMER)

Beer Selection

On Tap

Bud Light • Blue Moon • Rahr Ugly Pug • Scriptown Yotus IPA • Zip Line • Pacifico • Local Staff Draft • Deschutes Black Butte Porter • Kona Big Wave Golden Ale •

Domestic Bottles

Bud Light • Budweiser • Bud Light Chelada • Michelob Ultra • Miller Lite • Coors Light •

Import Bottles

Corona • Corona Light • Red Stripe • Guinness • Heineken • Erdinger's Weissbier (N/A) • Modelo Negra •

Micro Brew Bottles

Anchor Steam
Ace Pineapple Cider (Gluten Free)
Big Sky Moose Drool Brown Ale
Big Sky Trout Slayer Wheat Ale
Brickway Vanilla Coffee Stout
Boulevard Tank 7 Farmhouse Ale
Crown Valley Blackberry Cider (Gluten Free)
Deschutes Fresh Squeezed IPA
Dog Fish Head SeaQuench Ale

Empyrean Peanut Butter Porter
Glacial Till Original Craft Cider (Gluten Free)
Goose Island Matilda
Green's Amber Ale (Gluten Free)
Kros Strain Fairy Nectar IPA
Nebraska Infusion Vanilla Bean Blonde Ale
Shiner Bock
Zip Line Copper Alt
Zip Line IPA
Zip Line Oatmeal Porter

Happy Hour Food

2-6 pm 7 days a week

DINE IN ONLY

East Points On the Half Shell 99¢ each

With all the fixins! Lemons, horseradish, crackers & house made cocktail sauce.

Fresh Chicken Wings 7.99 / 6 wings

Buffalo, Char-Buff, BBQ, Char-BQ, Char-Grilled or Three Alarm Wings of Fire

Peel n' Eat Shrimp (Minimum order of 12) 35¢ Each

Steamed & chilled with creole seasoning, served with house made cocktail sauce.

Spinach & Artichoke Dip 5.99

Served with crispy french baguette & fresh sliced veggies.

Bell Pepper Poppers 7.99

Creamy crab & Cajun shrimp stuffed bell peppers

Shrimp Pesto Flatbread 7.99

Crispy flatbread crust, basil pesto & sautéed shrimp topped with melted provolone cheese.

Shucks Puppies 5.99

Our version of a hush puppy! Cheesy grits, bacon & shrimp! Served with house made Cajun remoulade.



Crispy Cajun Fried Pickles

Five panko coated creole pickle spears topped with Cajun seasoning & served with creole ranch. 4.99

Clam Strips 6.99

Calamari 5.99

Onion Rings 5.99

Cajun Cat Fingers 5.99

Crispy Buffalo Shrimp 6.99

Crispy Tail on Shrimp 6.99

Happy Hour Drinks

Margaritas \$3.50

Hurricanes \$5.50

Specialty Drinks \$1 off

Wine by the glass \$1 off

All Beers \$1 off

Wells \$1 off



Wine List

		Glass	Bottle	Tuesday
Whites	St Gabriel Riesling <i>Washington</i>	7.5	28	5.5
	Luna Pinot Grigio <i>California</i>	8	30	6
	Tangent Sauvignon Blanc <i>California</i>	8	30	6
	Whitehaven Sauvignon Blanc <i>New Zealand</i>	10	36	8
	Pepperwood Grove Chardonnay <i>California</i>	7	28	5
	William Hill Chardonnay <i>California</i>	9	34	7
Reds	Angeline Pinot Noir <i>California</i>	8	30	6
	MacMurray Estate Pinot Noir <i>California</i>	10	36	8
	The Crusher Merlot <i>California</i>	7.5	26	5.5
	Grayson Cellars Cabernet <i>California</i>	8	30	6
	Louis Martini Cabernet <i>California</i>	10	36	9