

SHUCKS PACIFIC SPECIALS

OYSTERS * SUNDAY MAY 22ND

HARBOR HOUSE 1.80

(Delaware)

Mild flavor, medium salinity

BAD BOYS 2.30

(Nova Scotia)

Firm meats, high salinity

SHERWOOD ISLAND 2.50

(Connecticut)

Full meats, mild brine, creamy finish

SWEET PEAKE 2.00

(Virginia)

Deep cups, firm meats, intense brine

BEAVERTAIL 2.40

(Rhode Island)

True taste of open ocean water

ROUNABOUT - 2 OF EACH OYSTER FOR 21

BARTLET PEAR GINGER MIGNONETTE

~ DRINKS ~

SEASONAL COCKTAILS

SPRING PUNCH - 6

SEASONAL TAPS

LOCAL - EXILE RUTHIE PILSNER - 5.5

KROS STRAIN TAN LIMES - 6

BOTTLES / CANS

BUD LIGHT SELTZERS - 5.5

BRICKWAY JALAPENO PINEAPPLE PILSNER - 6

BRICKWAY COFFEE VANILLA STOUT -- 6

KEG CREEK APRICOT WHEAT ALE - 5.75

TALLGRASS -- BUFFALO SWEAT -- 5.5

KBC SNOZZBERRY SOUR -- 6.5

10 BARREL RASPBERRY CRUSH SOUR -- 6

HIGH NOON PEACH -- 6.25

WINE BY THE GLASS

MEIOMI PINOT NOIR - 6

LION AND THE LILY ROSE' -- 6

~ SOUPS & STARTERS ~

BUFFALO CHICKEN SOUP

Cup 5.5 / Bowl 8.5

POPCORN CRAWFISH 11

BASIL PARMESAN GRILLED OYSTERS 13

Served with grilled bread

GARLIC - PARMESAN BAY SCALLOPS 14

Simmered in a garlic - parmesan butter. Served with grilled bread

~ DESSERT ~

CHEESECAKE 3

With raspberry sauce

PEACH COBBLER 5

~ ENTREES ~

AHI TUNA POKE BOWL* 17

Soy Marinated raw Ahi tuna with rice, seaweed salad & crispy wontons.

SHRIMP NASHVILLE 17

"Shrimp in a bag" 1/2 pound peel & eat shrimp; sauteed in spicy BBQ butter with plenty of baguette bread for soaking it up.

SHRIMP BOIL SALAD 17

Steamed shrimp, green beans, corn, red potato, and mixed greens tossed in creole ranch. Topped with spicy Cajun zesta crackers and andouille sausage

SEARED EAST COAST HALIBUT 33

Drizzled with a balsamic glaze & served with a pineapple-basil creamy risotto and veggies.

BAY SCALLOP PO BOY 18

Crispy Bay Scallop on grilled hoagie with lettuce, muffuletta relish and remoulade. Served with potato chips and a pickle.

SMOTHERED MAHI MAHI 26

Grilled Mahi Mahi topped with lump crab meat and lobster sauce. Served with white rice and veggies.

CRISPY WALLEYE AND CHIPS 19

Served with baby cakes & coleslaw

POBLANO SHRIMP RIGATONI 24

Tender shrimp, spicy tasso, baby portabellas, corn & poblano peppers tossed in alfredo sauce. Topped with parmesan & green onions. Served with baguette bread.

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness