

SHUCKS FISH HOUSE

OYSTER BAR

JAN 24

ON TAP

KINKAIDER

Snowbeast 7

GOLDEN ROAD

Mango Cart 6

INFUSION BREWING

Shots Fired Coconut Porter 7

BOTTLES/CANS

CIGAR CITY BREWING

Jai Alai IPA 6

ARROGANT CONSORTIA

Arrogant B***ard Ale 6

NUTRL

Watermelon Vodka Seltzer 6

DESSERT

KEY LIME PIE 6

FEATURED MUNCHIES

CLOBSTER GUACAMOLE 17

A mixture of lobster and crab meat atop freshly made guacamole, served with chips

SHUCKS PUPPIES 7

Cheesy grits & shrimp, and bacon- our version of a hush puppy

SHUCKS WINGS 9

6 wings made to your liking
Buffalo, BBQ, Spicy BBQ, 3 Alarm, Parmesan Garlic, Teriyaki, Bourbon Glaze

ASK FOR THEM CHARRED!

FEATURED COCKTAILS

SHIPWRECKED RITA - 10

JUMBO, blue, Jose Cuervo margarita.
So good it might sink your ship!

JCBC MARGARITA 11

21 Seeds Jalapeno Cucumber Tequila mixed with Filthy Black Cherries and classic lime margarita

CLIFFORD THE BIG SALTY

DOG 13

Good lord what are they feeding that thing. Sweet and Salty Grapefruit cocktail!

PARKERS PEANUT COLLEGE 11

That is how you'll pronounce Pina Colada after one of these.

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

OYSTER BAR

NORTH SHORE GOLD 2.50

(Prince Edward Island)
Salty with a sweet finish

IRISH POINT 2.60

(Prince Edward Island)
Superb meats with excellent salinity

TUXEDO 2.50

(Prince Edward Island)
Perfect combination of sweet & salty

SASSY 2.60

(Prince Edward Island)
Distinct sweet brine with a salty snap

KATAMA BAY 2.70

(Massachusetts)
Mixes intense brine with a sweet-cream roundness

EAST POINT 1.80

(Delaware Bay)
Medium to large meats, salty mild flavor

ROUNABOUT

26.00

(2 of each)

Shucks Legacy Classics

POKE BOWL* 20

Raw, cubed salmon OR ahi tuna with Avocado, white rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of our Pacific Rim

SEARED MAHI MAHI 26

Fresh Mahi Mahi grilled and topped with lobster sauce and deep sea crab meat. Served with white rice and sautéed veggies

SHRIMP SKEWERS

One for 12 Two for 17 Three for 21
Char-grilled and served with house rice and vegetables

Special Entrees

LOBSTER STUFFED SHRIMP 30

Jumbo Shrimp stuffed with decadent lobster, seared and drizzled with lobster sauce. Side of white rice and green beans

PASTA GALICIA 23

Porcini Mushrooms in a made to order cheesy cream sauce over tagliatelle. Served with Shrimp or Chicken or both! Side of baguette, too!

CLOBSTER ROLL 27

Lobster and crab meat lightly dressed in a citrus mayo & served on a grilled hoagie with shredded lettuce. Served with fries

BEER BATTERED WALLEYE AND CHIPS 25

Beer battered crispy walleye served with Cajun fries and coleslaw and spicy tartar sauce

BLACK BASS 24

Seared Black Bass with sun dried tomato chimichurri. Served with sautéed green beans & wild rice


SHRIMP AND GRITS 20

Cheesy organic stone ground grits with Andouille sausage, shrimp and a creamy Cajun sauce. Served with a grilled baguette

PORTUGUESE OR DRUNKEN MUSSELS 13

Served with baguette bread

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

 =Can be prepared gluten free