

SHUCKS FISH HOUSE

OYSTER BAR

MAR 18

ON TAP

NEBRASKA BREWING

EOS Hefeweizen 6

SIERRA NEVADA

Hazy little thing IPA 7

ABITA

Purple Haze 6

BOTTLES/CANS

ARROGANT CONSORTIA

Arrogant B***ard Ale 6

WHITE CLAW

Vodka Soda 6

DESSERT

KEY LIME PIE 6

OREO CAKE 7

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!

CROWN ROYAL

Whiskey Lemonade 12

CAPTAIN MORGAN VITA COCO

Pina Colada 12

UNSHACKLED

Sauvignon Blanc 12

FEATURED COCKTAILS

SHIPWRECKED RITA - 10

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

JAMESON ORANGE MULE -13

Jameson Orange, Goslings Ginger beer and guess what- an orange slice

ICBC MARGARITA 11

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

BLACK CHERRY MOJITO -14

Black Cherry puree, cucumber, mint, and enough rum that we will only let you order two of them... What more could you want?

OYSTER BAR

PICKLE POINT 2.50

(Prince Edward Island)

Firm salty taste

IRISH POINT 2.60

(Prince Edward Island)

Superb meats and excellent salinity

NORTH SHORE GOLD 2.60

(Prince Edward Island)

Salty with a sweet finish

SEX ON THE BAY 2.70

(New Brunswick)

Medium salinity with a creamy finish

SASSY 2.60

(Massachusetts)

Distinct sweet brine with a salty snap

EAST POINT 1.80

(Delaware Bay)

Medium to large meats, salty mild flavor

ROUNDAABOUT

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

SHRIMP AND GRITS 20

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

SHRIMP SKEWERS

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

Special Entrees

GROUBEN SANDWICH 18

Back by popular demand! Fried grouper with sauerkraut and thousand island sauce with provolone cheese, served with fries

DUNGENESS CRAB LEGS 50

A generous pound of steamed Dungeness crab. Served with house rice, veggies, grilled baguette & drawn butter

DIRTY MARTINI LINGUINI 19

Charred Shrimp with a vodka tomato sauce. A bit of vermouth and chopped green olives, to boot.

JAMAICAN JERK HAKE 20

Seasoned AFS Hake with our incredible Smokey Jamaican rub and seared to perfection. Served with red beans and rice

HALIBUT AND CHIPS 23

Golden crispy halibut fried to perfection, served with fries and coleslaw

WHOLE CATFISH 20

Whole catfish fried gold brown served with coleslaw and baby cakes

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

CRISPY COCONUT SHRIMP 16

6 Coconut shrimp fried golden. Served with fries, slaw and a side of a sweet aioli sauce

BEER BATTERED WALLEYE AND CHIPS 25

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

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

=Can be prepared gluten free

