

SHUCKS FISH HOUSE

OYSTER BAR

SEPT 22

Starters


SHUCKS PUPPIES 7 

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

FRIED ONIONS AND PEPPERS 7 

FRIED PICKLES 7 

LOADED FRIES 5 

FRIED MUSHROOMS 7 

BACON JALAPENO POPPERS 7 

BEAVERTAIL 2.40

(Rhode Island)

True taste of open ocean water

OLD COVE 2.40

(Massachusetts)

Plump meats, very briny, sweet buttery finish

SHINY SEA 2.50

(Prince Edward Island)

Salty with a subtle sweet finish

OSPREY POINT 2.30

(Prince Edward Island)

Fat meat bursting with brine

MALPEQUE 2.20

(Prince Edward Island)

Light bodied, high brinness, with a clean, sweet finish

EAST POINT 1.80

(Delaware Bay)

Medium to large meats, salty mild flavor

ROUNABOUT

22.00

(2 of each)

FEATURED COCKTAILS

SHIPWRECKED RITA – 10

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

THE GREEN FLASH—10

A short flash of sobriety will quickly be taken over by a delicious and overwhelming sense of relaxation. Tastes like a fruit snack.

JCBC MARGARITA – 9

21 Seeds Jalapeno Cucumber and Filthy Black Cherry in a Margarita. Sneaky good.

MERMAIDS FRIEND – 10

You don't talk to the mermaid, you talk to her friend. And this drink will give you the courage to do just that. Tropical and not too sweet

ON TAP

GOLDEN ROAD

Mango Cart 6

KINKAIDER

Sun of a Beast 6.5

LEINENKEUGEL

Summer Shandy 6

BOTTLES/CANS

SIMPLY LEMONADE-

Spiked Lemonade- 6

GLACIAL TILL-

Pineapple Passionfruit Cider- 6

THE FINISH

Long Drink- 6

KETEL ONE SPRITZ

Cucumber Mint- 6

COSMIC EYE

Gaze of the Basilisk-6

Shucks Legacy Classics

SHRIMP AND GRITS 20

Cheesy organic stone ground grits with Andouille sausage, large 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

SEARED MAHI MAHI 26

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

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

\$3.50 Margaritas ALL DAY

DESSERT

KEY LIME PIE 6

SNICKERS CAKE 7

Special Entrees

 **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 sauce..

CRAB STUFFED SHRIMP 25

5 sautéed crab stuffed shrimp on top of a bed of lobster sauce, served with white rice and veggies

LOBSTER STUFFED SOLE 27

Seared sole topped with a house made lemon butter sauce. Served with house rice and veggies

BLACKENED TILAPIA AND GRITS 20

Fresh Tilapia blackened and served over yellow organic stone ground grits with a Cajun cream sauce


SHRIMP ETOUFFEE 18

Classic Louisiana stew with shrimp and the holy trinity of onion, celery and green peppers. Served on white rice and comes with a baguette. Mild or Spicy.

NAWLINS STYLE SNAPPER 24

Blackened snapper covered in shrimp and our homemade Cajun cream sauce. Served with red beans and rice

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

 =Can be prepared gluten free