

SHUCKS FISH HOUSE

OYSTER BAR

NOV 23

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.

OYSTER WATER 10

Bellagave coconut tequila with a hint of orange and topped with Topo Chico sparkling water

JCBC MARGARITA 11

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

ON TAP

GOLDEN ROAD

Mango Cart 6

INFUSION

Christmas Cookie Vanilla Bean Blonde 7

KINKAIDER

Snow Beast 7

BOTTLES/CANS

EMPYREAN

Peanut Butter Porter 6

SIMPLY LEMONADE

Spiked Lemonade 6

BUD LIGHT SELTZER

Hard Soda 6

OYSTER BAR

SALT GRASS 2.50

(Prince Edward Island)

Deep cup, a blend of salt and freshwater taste

North Shore Gold 2.60

(Prince Edward Island)

Crisp Brine with clean finish

Madhouse 2.50

(Rhode Island)

Briny ending with salty tones

SHIPWRECK SELECT 2.60

(Prince Edward Island)

Medium brine paired with sweet grass and cool mineral flavors

SWEET PETITE 2.70

(Massachusetts)

Firm meats, intense brine, creamy & sweet finish

EAST POINT 1.80

(Delaware Bay)

Medium to large meats, salty mild flavor

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!

BUCK A SHUCK!

\$1 CHESAPEAKE OYSTERS

ALL DAY

Dine-in only

DOZEN PEEL & EAT SHRIMP 5

Dine-in only

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

DESSERT

KEY LIME PIE 6

COOKIE BUTTER CREAM CAKE 7

ROUNDAABOUT

26.00

(2 of each)

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

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

SPICY TUNA BITES 14

A spicy Albacore Tuna mixture atop a cucumber slice and sliced avocado. Topped with a freshly sliced jalapeno

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

BEER BATTERED WALLEYE AND CHIPS 25

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

CLOBSTER ROLL 27

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

SEAFOOD LASAGNA 28

Crab, Lobster, Scallops, Shrimp, Clams and Fish tightly blanket-ed with ricotta cheese and topped with our homemade alfredo cream sauce.

SCALLOP PO BOY 23

Served with fries and coleslaw

SEAFOOD CIOPPINO 28

Clam, Mussels, Jumbo Shrimp, Pollack, Snow Crab and Bay scallops in a traditional Portuguese tomato soup. Perfect for these chilly days


GARLIC GINGER STEELHEAD 28

Fresh from the Pacific Northwest, Steelhead Trout with a garlic ginger marinade. Served grilled with a side of roasted red potatoes and sautéed veggies

SESAME CRUSTED ALBACORE TUNA 23

AFS Albacore tuna crusted and seared. Served with cilantro lime rice and seaweed salad

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

 =Can be prepared gluten free