

# SHUCKS

## LEGACY

FRIDAY, MAY 13th

### OYSTER BAR\*

BEAU SOLEIL 2.30

(New Brunswick)

Mildly briny with a clean refined finish

SWEET PETITE 2.10

(Massachusetts)

Deep cups, firm meats, intense brine followed by a smooth, creamy, sweet finish

VILLAGE BAY 2.20

(Prince Edward Island)

Well balanced salinity with a cream finish

PINK MOON 2.20

(Prince Edward Island)

Creamy meats, perfect balance of salt and mineral finish

BIJOU 2.20

(New Brunswick)

Delicate salty and sweet flavor

EAST POINT 1.80

(Delaware)

Medium to large meats, salty mild flavor

**ROUNDAABOUT 22**  
**2 of each**

### FEATURED COCKTAIL

SHIPWRECKED RITA -10

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

MORGAN MADE A DRINK ? -10

An assortment of alcohol picked out by Morgan that actually tastes really good. Boozy green tea. Very Zen

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.

PINA COLADA CIROQ-TAIL-10

Perfectly light and effective for these early summer days

### SIDESHOW 10

Green Dryad Cucumber Mint cooler  
Blue Mermaid Pineapple Lemonade

### STARTERS

### ON TAP

KINDADER

Sun Of A Beast 6

ANCHOR BREWING

Anchorsteam 6

EXILE BREWING

Tiko Time 6

### BOTTLES/CANS

NEBRASKA BREWING

Nut Brown Ale 5.5

 GLACIAL TILL-

Pineapple Passionfruit Cider- 5.25

Peach Cider- 5.25

WHITECLAW

Assorted flavors- 5

### Wine

H3

Cabernet Sauv 9

Nielson

Chardonnay 9



SHUCKS PUPPIES 9

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

SCALLOPS CARGOT

15

BACON JALAPENO POPPERS

9

### DESSERT

KEY LIME PIE 6

\*\*BREAD PUDDING 7\*\*

CHOCOLATE CAKE 8

### ENTREES

 POKE BOWL\* 17

Raw, cubed salmon OR ahi tuna with white rice, fresh sliced veggies, crispy wonton chips & seaweed salad

SEARED MAHI MAHI 26

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

SCALLOPS OR LOBSTER MAC AND CHEESE 30

Scallops baked in a smoked gouda cheese sauce with noodles. Served with baguette bread on the side

 GRILLED SHRIMP SKEWERS

Char grilled and served with rice and veggies  
One for 12 Two for 17 Three for 21

SHRIMP AND GRITS 18

Cheese organic stone ground grits with Andouille sausage, large shrimp and a creamy Cajun sauce with baguette

CRAB AND ASPARAGUS PASTA 25


Penne pasta served with a garlic and white wine sauce with fresh asparagus, mushrooms and jumbo lump crab meat

BACON WRAPPED SCALLOPS AND GRITS 28

Large scallops wrapped in bacon and seared. Served with a creamy Cajun sauce and grits. Comes with toasted baguette

LOBSTER STUFFED RAVIOLI 29

Scallops, Shrimp on top of lobster stuffed ravioli in a creamy alfredo sauce. Served with house salad and baguette

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk for foodborne illness  = Can be prepared Gluten Free