

SHUCKS

LEGACY

SUNDAY, MAY 22nd

OYSTER BAR*

SHERWOOD ISLAND 2.30

(Connecticut)

A perfect balance of fresh and brine

SWEET PEAKE 2.10

(Virginia)

Salty and sweet, savory finish

SASSY 2.20

(Prince Edward Island)

Distinct brine, balanced with a salty snap

BADBOYS 2.20

(Nova Scotia)

Full meats. Creamy with sweet and salty flavor

SOUTHWEST SENSATION 2.20

(Prince Edward Island)

Deep salty brine and meatiness.

"showstopper"

HARBOR HOUSE 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.

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-

Peach Cider- 5.25

WHITECLAW

Assorted flavors- 5

Wine

H3

Cabernet Sauv 6

Nielson

Chardonnay 6

 SHUCKS PUPPIES 9

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

BACON JALAPENO POPPERS


9

DESSERT

KEY LIME PIE 6

CHOCOLATE CAKE 8

ENTREES

 POKE BOWL* 17

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

PARMESAN CRUSTED HALIBUT 32

Nova Scotian Halibut with a homemade parmesan crust and seared to perfection. Served with garlic snap peas and house rice

SEARED MAHI MAHI 26


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

SHRIMP NASHVILLE 17

"Shrimp in a bag" 1/2 pound peel & eat shrimp; sautéed in a spicy BBQ butter. Served with a generous helping of baguette bread

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

 MAHI AND CHIPS 21


Fried steaks of Mahi Mahi served with cajun fries and cole slaw

LOBSTER STUFFED RAVIOLI 29

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

 GRILLED SHRIMP SKEWERS

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

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