

# SHUCKS

## LEGACY

THURSDAY, JUNE 23rd

### OYSTER BAR\*

**MALAGASH 2.30**

(Prince Edward Island)

Sharp brine, crunchy meats with a sweet vaginal finish

**BEAVERTAIL 2.40**

(New Brunswick)

True taste of open ocean water

**SALUTATION COVE 2.30**

(Prince Edward Island)

Deep cups, salty with a sweet finish

**BAD BOY 2.20**

(Nova Scotia)

Deep cups, grassy undertones, salty

**MALPEQUE 2.10**

(Prince Edward Island)

Bright flavor, salty tones, brine finish

**EAST POINT 1.80**

(Delaware Bay)

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.

**LUKES LUCKY CHARMS 8**

Does it taste like Lucky Charms or Pineapple upside down cake? Why would we know...

**ORANGE YOU GLAD 11**

It's an Orange dream sickle in a martini glass that makes you want to dance to really bad music

### ON TAP

**GOLDEN ROAD**

Mango Cart 6

**ANCHOR BREWING**

Anchorsteam 6

**KINKAIDER**

Sun of a Beast 6.5

**LEINENKEUGEL**

Summer Shandy 6

### BOTTLES/CANS

**NEBRASKA BREWING**


Nut Brown Ale-6

 **GLACIAL TILL-**

Pineapple Passionfruit Cider- 6

**BUD LIGHT SELTZER**

Retro flavors- 6

 **HIGH NOON**

Pineapple- 6

**SIDESHOW 10**

Blue Mermaid Pineapple Lemonade

## STARTERS

 **SHUCKS PUPPIES 7**

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

**SALMON CEVICHE**

9

 **FRIED PEPPERS AND ONIONS 7**

Basket of crispy onions and pepperoncini's. With creole ranch

 **LOADED FRIES 5**

Creole seasoning, ranch, buffalo and parmesan cheese

## 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

**SEAFOOD BOIL PLATTER 80**

Lobster Tail, Crab Legs, Lobster Claws, Shrimp, Potatoes, Corn, Andouille Sausage. Enough for 2.

**WOW**

## DESSERT

**KEY LIME PIE 6**

**CHOCOLATE CAKE 7**

## ENTREES

**SEARED HALIBUT 32**

Seared AFS Halibut under a home made Dill-Caper Butter Sauce served with roasted red potatoes and Mediterranean veggies

**SEARED MAHI MAHI 26**

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

**OPEN FACE TUNA MELT 13**

Albacore Tuna in a old style tuna sauce served on a brioche bun and melted American Cheese. Side of fries and a pickle

**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

**SEAFOOD KABOBS 25**

Try and keep up, Grilled shrimp, Scallop and Mahi Mahi with Mushroom, tomato, zucchini, green pepper and onion. Served with cilantro lime rice

**SURF N TURF 60**


Lobster tail, two lobster claws and a 5.5oz steak topped with a garlic butter. Served with bacon wrapped asparagus and blue cheese potatoes. With drawn butter of course

**SCALLOP MAC AND CHEESE 30**

Elbow noodles, with a smoke gouda cheese sauce with bay scallops. Served with baguette

**LOBSTER STUFFED SHRIMP 28**

Large shrimp stuffed with lobster on a bed of lobster sauce. Served with long grain wild rice and grilled asparagus

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