

SHUCKS

LEGACY

FRIDAY, AUGUST 5th

OYSTER BAR*

MALPEQUE 2.20

(Prince Edward Island)

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

EAGLES NEST 2.10

(Massachusetts)

Buttery and briny taste, mixed with sweet algae

SWEET PETITE 2.20

(Prince Edward Island)

Firm meats with intense brine and a sweet finish

T&A 2.40

(Prince Edward Island)

Ultra crisp brine with buttery meats

FORTUNE COVE 2.20

(Massachusetts)

Shrimp brine, crunchy meats with a sweet vegetal finish

EAST POINT 1.80

(Delaware Bay)

Medium to large meats, salty mild flavor

ROUNABOUT 22

2 of each

MALPEQUE DOZEN 25.00

EAGLE NEST DOZEN 24.00

FEATURED COCKTAIL

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.

MORGAN MADE A DRINK? 10

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

TIPSY DING-DING MAN 9

There's Carl driving the ol' ice cream truck. It's a martini that tastes like an orange dream -sickle. It's delicious and effective

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

DESSERT

KEY LIME PIE 6
CHOCOLATE CAKE 7

SEAFOOD BOIL PLATTER 80

inhales Lobster Tail, Snow Crab, PEI Mussels, Little Neck Clams, Large Peel'n Eat Shrimp, Crawfish, Andouille Sausage, Corn on the cob, Red Potatoes, Rice and Baguette

BACON BLUE OYSTERS 13

5 Blue cheese crumbles and bacon covered oysters

BUFFALO OYSTERS 16

Fried oysters rolled in buffalo sauce

FANCY OYSTERS 24

3 Lobster Stuffed, 3 Spicy BBQ and 3 fresh herb and soy grilled oysters

ENTREES

POKE BOWL* 20

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

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

ANGELS ON HORSEBACK 18

Burger with fried oysters, crispy onions, cheese and horseradish mayo. Side Cajun fries

BAKED TROUT ASIAGO 24

Served with roasted red potatoes and sautéed veggies

BOURBON GLAZE SOCKEYE SALMON 27

Wild caught sockeye salmon, with a delicate bourbon glaze and served with roasted red potatoes and grilled asparagus

OYSTERS AND GRITS 24

Crispy oysters over yellow organic stone ground grits topped with creole Tasso gravy and served with grilled baguette

CRISPY OYSTER SALAD 17

Mixed Greens with our home made cucumber wasabi dressing, topped with crispy oysters

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