

SHUCKS

LEGACY

FRIDAY, JANUARY 28th

OYSTER BAR*

HONEYMOON 2.30

(New Brunswick)

Deep cups, medium salinity with a bright and clean finish

MAD HOUSE 2.20

(Maryland)

Subtle salinity, clean, sweet and crisp finish. Well balanced

SAND DUNE 2.30

(Prince Edward Island)

Briny, medium size oyster with a clean finish

MER BLEUE 2.30

(New Brunswick)

Salty with a sweet finish

MALAPEQUE 2.10

(Nova Scotia)

Light body, high brine, with a clean and sweet finish

EAST POINT 1.80

(New England)

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!

TROPICAL MOSCATO SANGRIA-10

Summers not over yet! Tropical Mango Moscato, Elderflower vodka and a splash of house sangria mix.

GONE GIRL-10

See ya later! Lazy R.W. Cinnamon Whiskey, lemonade and a flyover of grenadine. Its so good, *she* gone.

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.

RED HEADED IRISH MULE-11

Orange you glad you saw this? Jameson Orange, fresh squeezed orange and lemon with a splash of ginger beer.

ON TAP

Founder's

Breakfast Stout 7

Emperyan

Peanut butter Porter 6

BOTTLES/CANS

BUBBLE STACHE-

Hop Valley- 5

GLACIAL TILL-

Passionfruit pineapple cider - 5.25

Caramel apple cider - 5.25

NEBRASKA BREWING-

Gimme S'more - 5.25

BUD LIGHT SELTZER-

Ugly Sweater Collection - 5.25

TRULY-

Margarita Style - 5.25

STARTERS

CANADIAN GRILLED

SHRIMP 13



SHUCKS PUPPIES 9

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



BACON JALAPENO POPPERS

8

Served with sweet thai chili

DESSERT

KEY LIME PIE 6

BREAD PUDDING 6

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

SHRIMP AND GRITS 18

Cheesy organic stone ground grits with Andouille sausage, large shrimp and a creamy Cajun sauce. Served with a grilled baguette



SALMON AND CHIPS 15

Fried AFS Salmon served with baby cakes and cole slaw

HOTTIE HONEY HAZELNUT HADDOCK 22

Spicy drizzle on our own hottie honey on top. Served with mushroom risotto

NEW YORK PASTRAMI SANDWICH 15

FUGGET ABOUT IT- This Flying Pig Special is where it's at. 8oz of smoked pastrami with provolone, delicious whole grain mustard on toasted marble rye. Served with fries!

GRILLED ATRIC CHAR 24

Served with Couscous and sautéed spinach



SKATE CHEEKS AND CHIPS 18

Tender Skate fried and served with baby cakes and coleslaw

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