

SHUCKS

LEGACY

WEDNESDAY, NOVEMBER 24th

OYSTER BAR*

SUMMERSIDE 2.10

(Prince Edward Island)

Plump meats, moderate brine, complex finish, sweet and vegetal

SAND DUNE 2.10

(Prince Edward Island)

Briny, medium size with a distinct green shell

SALUTE 1.90

(Prince Edward Island)

Salty with a sweet, crisp finish

BAD BOYS 2.00

(Nova Scotia)

Salty with light, clean finish

MALPEQUE 1.90

(Prince Edward Island)

Light bodied, high brininess, with clean, sweet finish

EAST POINT 1.80

(New Jersey)

Plump and firm, mild flavor, light salt

ROUNDAABOUT 22
2 of each

FEATURED COCKTAILS

SHIPWRECKED RITA -10

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

PASSIONFRUIT MOSCATO SANGRIA-10

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

JACKIE BOY-9

Home made cinnamon honey water with some good ol Jack Daniels and warm and comforting black walnut bitters. Hello Autumn!

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.

STARTERS

 SHUCKS PUPPIES 9

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

 PORTUGUESE MUSSELS 15

Steamed mussels in a white wine & garlic sauce with andouille sausage, red onions, diced tomatoes & cilantro, with baguette

 CLOBSTER GUACAMOLE 15

A mixture of lobster and crab meat atop freshly made guacamole

BUCK A SHUCK!

\$1 CHESAPEAKE OYSTERS ALL DAY

Dine-in only

DOZEN PEEL & EAT SHRIMP 4

Dine-in only

DESSERT

KEY LIME PIE 6

PUMPKIN PIE 6

ENTREES

 POKE BOWL* 17

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

SHRIMP AND GRITS 18

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

SEARED MAHI MAHI 26

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

 BLACKENED REDFISH 18

Blackened redfish, served with red beans and rice

 SHRIMP SKEWERS


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

SPICY SALMON CAKES 18

House-made spicy salmon cakes with a dill caper sauce. Served with house rice and house salad

TROUT ALMONDINE 20

Served with house rice and veggies

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