



SHUCKS | FISH HOUSE OYSTER BAR

Three Omaha Locations • Locally owned and operated

119th & Pacific

APPETIZERS

LOBSTER STUFFED MUSHROOM

Baked mushrooms generously filled with minced lobster, topped with parmesan & served with Cajun remoulade • 9.99

CRISPY TAIL ON SHRIMP

Choose from Regular or Buffalo • 8.99

CLAM STRIPS

Golden crispy with house made cocktail sauce • 9.99

CALAMARI

Golden crispy with sweet Thai chili sauce • 9.99

SHRIMP COCKTAIL

Steamed and served chilled • 11.99

OYSTERS

Golden crispy with house made cocktail sauce • 11.99

CAJUN CAT FINGERS

Golden crispy with Cajun remoulade • 8.99

FRESH WINGS

Buffalo, Char-Buff, BBQ, Char-BQ, Char-Grilled, or Three Alarm Wings of Fire 6 for 8.99



*AHI TUNA

Seared rare, served with soy based Pacific Rim sauce, Wasabi, and a petite seaweed salad • 11.99

MARYLAND CRAB CAKES

93% crab meat! Served with remoulade sauce 1 for 9.99 | 2 for 15.99 | 3 for 20.99

SHRIMP CARGOT

Garlic butter and Muenster cheese • 11.99

ONION RINGS

Large crispy onion rings with honey mustard • 6.99

CANADIAN GRILLED SHRIMP

Grilled with our bold Canadian seasoning 11.99



OYSTERS



We serve a variety of oysters on the 1/2 shell from both coasts. Check out our daily specials to see what our selection is today!

OYSTERS ROCKEFELLER

Five fresh shucked oysters with creamy spinach, crispy bacon, pernod and parmesan, with grilled baguette • 12.99

GRILLED OYSTERS

Five fresh shucked oysters with house butter and parmesan, served with grilled baguette • 11.99

GARDEN FRESH SALADS

CAESAR SALAD

Traditional • 6.99
Add Chicken 10.99
Add Shrimp 12.99
Add Atlantic Salmon 14.99

CRAB CAKE SALAD

Our Maryland crab cake over crisp greens and veggies, tossed with vidalia onion vinaigrette • 13.99
Sub Chicken 11.99 | Sub Shrimp Cocktail 13.99

*AHI TUNA SALAD

Fresh seared Ahi tuna served over romaine, spring mix, spinach and seasonal veggies, tossed with housemade green curry lemongrass vinaigrette • 16.99

STELLA'S SALMON SALAD

Absolutely Fresh grilled salmon over greens, tomato, craisins, red onions, hazelnuts, muenster cheese and creole ranch • 16.99

FISH HOUSE SOUP

CLAM CHOWDA

Lots of clams, lots of cream. And a little bacon, of course • 4.99 / 7.99



LOUISIANA GUMBO

Shrimp, andouille sausage and chicken plus okra, the trinity and a sprinkle of gumbo file • 4.69 / 6.99

LOBSTER BISQUE

Rich, silky and decadent • 5.79 / 8.99

SIDES

- Red Beans & Rice • 3.99
- Baby Cakes • 1.99
- House Rice • 1.99
- Veggie Medley • 2.49
- French Green Bean • 2.49
- Seaweed Salad • 2.99
- Cole Slaw • 1.59
- Grilled Baguette • 1.99
- Seasoned Fries • 2.99
- Green Bean Risotto • 7.99
- Side Salad • 2.99

SANDWICHES

NEW ENGLAND LOBSTER ROLL

Who wants a Lobster Roll with no lobster? Ours is made with 93.7% lobster meat and just enough dressing to hold it together, with fries and slaw • 23.99

THE CODWICH

From the icy waters of the Atlantic Ocean. With lettuce, tomato, red onion, tartar sauce, fries and slaw • 12.99

*SHUCKS BURGER

8 oz Angus patty served with fries. Lettuce, tomato, onion and pickle on the side • 10.99

CRAB CAKE SANDWICH

Fresh chopped romaine and remoulade with fries and a pickle • 12.99

*AHI TUNA SANDWICH

Seared or blackened on a ciabatta bun with shredded lettuce, red pepper aioli and remoulade. Served with fries and a pickle • 15.99

CALIFORNIA SALMON SANDWICH

Absolutely Fresh Atlantic Salmon on a brioche bun with lettuce, tomato, fresh sliced avocado and crispy bacon. Served with fries and a pickle • 15.99



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ENTRÉES

CHICKEN PICCATA

Marinated, seared chicken breast topped with a lemon-garlic caper sauce. Served with steamed rice and sauteed vegetables • 13.99

JAMBALAYA

From Bayou La Fourche, LA, Gram Schexnayder's family recipe, with lots of shrimp, chicken and Andouille sausage, rice and a grilled baguette • 15.99

MINNESOTA STYLE WALLEYE

Crispy or seared, with fries & slaw • 23.99

GRILLED SALMON

Absolutely Fresh grilled salmon, with rice and veggies • 16.99

BLACKENED COD

With red beans and rice, nothing more needs said • 14.99

TROUT AMANDINE

Classic French, flat-grilled trout with almonds, served with house rice and veggies • 13.99

MAHI-MAHI

Grilled to perfection, topped with lobster sauce and finished off with deep sea crab meat. Served with steamed rice and sauteed vegetables • 18.99
Or ask for it naked • 15.99

DEEP SOUTH RISOTTO

Absolutely Fresh shrimp, Andouille sausage and green beans in this creamy risotto, served with a grilled baguette • 16.99

CRAB LEGS

With house rice, veggies, grilled baguette and drawn butter

SNOW CRAB LEGS

1 lb • 24.99 | 2 lb • 39.99

KING CRAB LEGS

1 lb & 2 lb • Market Price

HALIBUT & CHIPS

Hand breaded and served golden crispy with baby cakes, coleslaw & tartar sauce • 17.99

PAN-SEARED HALIBUT

Topped with our Summer Mango Salsa and served with house rice and sauteed vegetables • 19.99

PASTAS

ANGRY CRAB LINGUINI

Deep Sea Red Crab with scallions, jalapeños and garlic in a creamy red pepper and tomato sauce. Topped with Old Bay bread crumbs and served with a grilled baguette.

This dish has some heat! • 18.99

Small Portion • 13.99

BLACKENED CHICKEN ALFREDO

A marinated blackened chicken breast over our Cajun spiced creamy alfredo pasta toss, topped with parmesan, Roma tomatoes, & green onions • 12.99

Small Portion • 10.99

CLASSIC SHRIMP SCAMPI

Generous amount of shrimp sautéed in garlic, butter, white wine and crushed red pepper, served over linguini with grilled baguette • 15.99

Small Portion • 12.99

PO' BOYS

A grilled hoagie with shredded lettuce, remoulade and muffaletta relish

You choose: CRISPY or SAUTÉED



SHRIMP PO' BOY • 11.99

SPICY SHRIMP PO' BOY • 12.99

CRESCENT CITY PO' BOY • 13.99

1/2 shrimp, 1/2 oysters

OYSTER PO' BOY • 14.99

CATFISH PO' BOY • 10.99

SHRIMP PO' BOY COMBO

Our famous Shrimp Po' Boy and your choice of a cup of Gumbo or Clam Chowda OR House Salad + 3 baby cakes just for fun

HALF • 10.99 | WHOLE • 13.99

Substitute Lobster Bisque for \$1

FISH HOUSE FAVORITES

Hand breaded with the thinnest breading in town.

Served with coleslaw and your choice of fries or baby cakes.

ICELANDIC HADDOCK BASKET • 13.99

FISH AND CHIPS • 9.99

CLAM STRIPS & CHIPS • 12.99

SHRIMP AND CHIPS • 12.99

CAJUN CATFISH AND CHIPS • 11.99

OYSTERS AND CHIPS • 15.99

COMBINATION OF ANY TWO • 18.99



www.absolutelyfresh.com

Gluten Free & Vegetarian menus are available, ask your server. \$1.50 to have your dish split OR ask us for an extra plate at no charge

Did you love the food? Buy the kitchen a six-pack for \$10

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER COOKED. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION. *THESE FOODS CONTAIN RAW OR UNDER COOKED MEAT OR SEAFOOD.