

SHUCKS FISH HOUSE

OYSTER BAR LEGACY

FEATURED MUNCHIES

SOFT SHELL CRAB 18

2 soft shell crabs breaded and fried, served with Cajun remoulade

SHUCKS PUPPIES 7

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

LOBSTER GUACAMOLE 17

Crab and Lobster meat in a light mayo dressing on home made guacamole

CRISPY ASPARAGUS 7

Fried and served with Cajun Remoulade

SHUCKS WINGS 9

6 wings made to your liking Buffalo, BBQ, Spicy BBQ, 3 Alarm, Parmesan Garlic, Teriyaki

FRIED MUSHROOMS 8

With creole ranch

SIMPLY SHUCKS

SHRIMP SKEWERS

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

SALMON RICE BOWL 15

Teriyaki seared salmon on top a bed of 5 grain blend rice and sautéed broccoli

OYSTER WEDNESDAY!

\$1.50 HALF SHELL OYSTERS ALL DAY

Dine-in only

DOZEN PEEL & EAT SHRIMP 6

Dine-in only

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

DESSERT

KEY LIME PIE 6
PISTACHIO AND RICOTTA CAKE 9

COCKTAILS

BLACKBERRY MOJITO 14

OYSTER BAR

VILLAGE BAY* 2.50

(New Brunswick)

Well balanced salinity, hint of hazelnut, sweet finish

BLACK POINT* 3.50

(Nova Scotia)

Faintly sweet, salty, and a cucumber finish

SWEET PETITE* 2.90

(Massachusetts)

Distinct sweet brine with a salty snap

KATAMA BAY* 3.50

(Massachusetts)

Mixes intense brine with sweet cream roundness

EAST POINT* 1.50

(Delaware Bay)

Medium to large meats, mild salt

ROUNDAABOUT* 26.00
(2 of each)

SHRIMP BOIL 27

Sautéed shrimp, Andouille sausage, hard boiled eggs, corn on the cob, asparagus, onions, and roasted potatoes. All tossed in a creole butter sauce. Served with grilled baguette for all the juices

CHEFS SPECIALS

CODWICH 17

Crispy Cod on a toasted hoagie with lettuce, tomato, onion, & tartar. With fries & a pickle.

PESTO PENNE PASTA

Sautéed shrimp with pesto & penne pasta, with grilled bread.

Small 15 / Large 20

BRANZINO 30

Cowboy cut Branzino seared and finished with a Ladolemono sauce. With cherry tomatoes & crispy potatoes

TEMPURA SHRIMP 16

Tempura shrimp stakes fried and served with fries and coleslaw

CRUDO TUNA 23

Atlantic caught Albacore Tuna with a home made ponzu sauce drizzle and spicy wasabi mayo. On a bed of seaweed salad and wontons

GROUBEN 18

Fried Grouper with toasted rye bread, sauerkraut, and house made 1000 island dressing. Served with fries and a pickle