

PACIFIC SHUCKS SPECIALS

05/25/2023

ON TAP

GOOSE ISLAND 312 URBAN WHEAT 6

DREKKER SMOOTH OR DIE PEANUT BUTTER MILK STOUT 8

FEATURE COCKTAIL

MIXED BERRY MOSCOW MULE 6.50

OYSTERS *

EAST POINT 1.80

(Delaware Bay)

Mild flavor, light salt content

MALPEQUE 2.60

(P.E.I. Canada)

Light bodied, high brine

SUNRISE 2.90

(Virginia)

Firm meats, medium brine

FORTUNE 2.40

(P.E.I. Canada)

Sharpe brine, firm meats, vegetal finish

CANADA CUP 3.60

(New Brunswick)

Mild to strong brine, creamy finish

ROUNDAABOUT 2 OF EACH 26

~ DESSERT ~

CANS / BOTTLES

(16oz) HALF BROTHERS SOUR GUMMY GOSE - 9

LOCAL (16oz) KEG CREEK MOONGOLD APRICOT WHEAT ALE - 7

(12oz) DRY DOCK BREWING SOUR APRICOT BLONDE - 6

LOCAL (16oz) PINT 9 FALSE IDOL NE HAZY IPA - 7

(16oz) SMELL TEST HAZY IPA - 8

(12oz) NUTRL ORANGE SELTZERS - 5

(12oz) NUTRL CRANBERRY SLETZERS --5

WINE BY THE GLASS

LEESE - FITCH PINOT NOIR - 7

California 2019

OGIO Prosecco - 8

Veneto Italy

~ STARTERS ~

PORTUGUESE MUSSELS 13

Served with grill baguette

RED BEANS AND RICE 11

with smoked sausage

TEQUILA LIME GRILLED OYSTER 13

with Monterey Jack cheese and served with grilled bread

WINGS 10

BBQ, Char-BBQ, Buffalo, Char-Buffero, Naked,

Char-Naked. Served with Ranch or Blue Cheese

ENTREES

AHI TUNA POKE BOWL* 19

Soy Marinated raw Ahi tuna with rice, seaweed salad & crispy wontons

TROUT AMANDINE 28

Served with house rice & veggies.

DUNGENESS CRAB LEGS 50

A generous pound of steamed Dungeness crab. Served with house rice, veggies, grilled baguette & drawn butter

CRAB STUFFED SOLE 24

Topped with lobster sauce and served with house rice and veggies

NASHVILLE CHICKEN SANDWICH 16

A crispy chicken thigh with a spicy Nashville sauce, pickled cabbage and banana peppers on a sesame seed bun. Served with house made potato chips and a pickle

CHEF'S SPECIALS

(AVAILABLE AT EVERY SHUCKS LOCATION FOR THE MONTH OF MAY)

Pacific Shucks

SOFT SHELL CRAB BLT 18

Crispy Soft Shell Crab on toasted Ciabatta with bacon, lettuce, tomato, and remoulade. Served with house made potato chips and a pickle

Legacy Shucks

CREAMY PESTO PASTA 21

Sauteed shrimp and seared chicken on top of tri-color cheese tortellini in a creamy pesto with spinach and broccoli. Finished with tomatoes, scallions and parmesan. Served with toasted baguette

Downtown Shucks

CITRUS SEARED SWORDFISH 26

Hand cut Swordfish with Mango Pico de Gallo. Served with steamed rice and grilled asparagus

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness