

PACIFIC SHUCKS SPECIALS

05/31/2023

ON TAP

GOLDEN ROAD MANGO CART WHEAT ALE 6

ALASKAN AMBER 6

FEATURE COCKTAIL

MIXED BERRY MOSCOW MULE 6.50

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

OYSTERS *

EAST POINT 'Buck a Shuck'

(Delaware Bay)

Mild flavor, light salt content

BEAVERTAIL 2.60

(Rhode Island)

True taste of open ocean water

IRISH POINT 3.70

(P.E.I. Canada)

Superb meats, excellent salinity

FORTUNE 2.40

(P.E.I. Canada)

Sharp brine, firm meats, vegetal finish

SASSY 3.60

(P.E.I. Canada)

Sweet brine, balanced salty finish

ROUNDAABOUT 2 OF EACH 26

TWELVE PEEL & EAT SHRIMP 5

Dine-in only

**SAVE 2 OFF ANY REGULAR MENU
OYSTER ITEM**

~ DESSERT ~

~ STARTERS ~

RED BEANS AND RICE 11

with smoked sausage

BASIL PARMESAN 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

SHRIMP BOIL 28

Large Shrimp, Andouille Sausage, potatoes, corn cobettes, and green beans, well seasoned and tossed with lemons and a bit of butter. Served with grilled baguette

DUNGENESS CRAB LEGS 50

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

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