

# SHUCKS FISH HOUSE

## OYSTER BAR LEGACY

MAY 25

### ON TAP

#### GOLDEN ROAD

Mango Cart 6

#### DRY DOCK

Apricot Blonde 6

#### BRAU BROTHERS BREWING

Marshall Water Seltzer

(Blackberri, Raspberri or Mango) 7

### BOTTLES/CANS

#### CROWN ROYAL

Whiskey Lemonade 12

#### GLACIAL TILL

Cherry Vanilla Cider 6

### FEATURED WINE

#### CEDAR AND SALMON

Cabernet 14

### DESSERT

KEY LIME PIE 6

APPLE CRISP 8

### FEATURED MUNCHIES

#### SHUCKS PUPPIES 7

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

#### SHUCKS WINGS 9

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

### FEATURED COCKTAILS

#### SHIPWRECKED RITA - 10

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

#### SPIKED ARNOLD PALMER 11

Twisted Tea sweet tea whiskey mixed with lemonade and a splash of fresh iced tea

#### GLAMOROUS GRAPEFRUIT 11

21 Seeds Grapefruit Hibiscus tequila mixed with triple sec and orange juice

#### BLACKBERRY MOJITO -14

White rum with muddled blackberry and a hint of cucumber and mint

#### ICBC MARGARITA 11

21 Seeds Jalapeno Cucumber Tequila mixed with Filthy Black Cherries and classic lime margarita

#### MULBERRY GIN REFRESHER 12

Revelton mulberry gin, fresh lemon, blackberries and soda water

### SIMPLY SHUCKS

#### SHRIMP SKEWERS

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

#### SHRIMP AND GRITS 22

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

#### POKE BOWL\* 21

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of our Pacific Rim

## Special Entrees

### OYSTER BAR

#### LUCKY LIME 2.70

(Prince Edward Island)

Unique organic flavor stimulated by the subtle mixture of seawater and tidal streams

#### BLACK POINT 2.90

(Prince Edward Island)

Faintly sweet, salty with cucumber finish

#### SALUTE 2.40

(Prince Edward Island)

Salty with a sweet crisp finish

#### SEX ON THE BAY 2.50

(New Brunswick)

Medium salinity with a creamy finish

#### CANADA CUP 3.40

(Prince Edward Island)

Mild to strong salinity, followed by a mild creamy flavor

#### EAST POINT 1.80

(Delaware Bay)

Medium to large meats, salty mild flavor

### ROUNDAABOUT

26.00

(2 of each)

### TACO

#### THURSDAY

##### FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

##### SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with house rice and refried beans

### SEAFOOD BOIL 75

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including: Snow Crab, Lobster Tail, Jumbo Shrimp, PEI Mussels, Little Neck Clams, Crawfish & Andouille Sausage served with corn on the cob, potatoes, baguette bread and all the butter you could want. Its got a little kick

### CHEFS SPECIALS

#### CREAMY PESTO PASTA 21 (Chef Alejandro)

Sautéed shrimp & seared chicken on top of tri-colored cheese tortellini in a creamy pesto with spinach & broccoli. Finished with tomato, scallions, & parmesan. Served with toasted baguette

#### SOFT SHELL CRAB BLT 18 (Chef Bryce)

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

#### CITRUS SEARED SWORDFISH 26

(Chef Benito)

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

(All are available at all 3 locations)

#### LOBSTER MAC 'N CHEESE 30

Grilled Lobster tail topping a decadent smoked gouda cheese sauce with macaroni and a side of baguette

#### SEARED MAHI MAHI 26

Fresh Mahi Mahi seared to perfection and topped with lobster sauce and deep sea crab meat. Served with white rice and sautéed veggies

#### SURF AND TURF 26

Grilled Beef Tenderloin smothered in a spicy creole cream sauce with sautéed shrimp, Andouille sausage and mushrooms. Served with blue cheese mashed potatoes and bacon wrapped asparagus

#### PORTUGUESE MUSSELS 10

1 LB of fresh PEI mussels sautéed in our made to order Portuguese sauce made from white wine, garlic, cilantro and Andouille sausage