

SHUCKS FISH HOUSE

OYSTER BAR

MAY 31

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

BUCK A SHUCK!

\$1 CHESAPEAKE OYSTERS ALL DAY

Dine-in only

DOZEN PEEL & EAT SHRIMP 5

Dine-in only

SAVE \$2.00 OFF ANY REGULAR MENU
OYSTER ITEM

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

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

(Nova Scotia)

Deep cups, firm meats and intense
brine

SALUTE 2.40

(Prince Edward Island)

Salty with a sweet crisp finish

OSPREY 2.50

(Prince Edward Island)

Medium salinity with a creamy fin-
ish

SUMMER LOVE 3.40

(Prince Edward Island)

Creamy meats, salty and a miner-
al finish

EAST POINT 1.80

(Delaware Bay)

Medium to large meats, salty mild
flavor

ROUNDABOUT

26.00

(2 of each)

SIMPLY SHUCKS

POKE BOWL* 21

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

SHRIMP SKEWERS

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

DESSERT

KEY LIME PIE 6

COOKIE BUTTER
CREAM PIE 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

Special Entrees

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

PORTUGUESE MUSSELS 13

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

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

SHRIMP AND GRITS 22

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

SALMON RICE BOWL 15

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness



=Can be prepared gluten free