

PACIFIC SHUCKS SPECIALS

09/18/2023

OYSTERS *

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

HONEYMOON 2.60

(New Brunswick)

Medium salinity, bright & clean finish

GLACIER BAY 3.90

(P.E.I. Canada)

Medium brine, mild sweet finish

SASSY 2.90

(New Brunswick)

Distinct sweet brine, balanced saltiness

MILL POINT 3.50

(P.E.I. Canada)

Briny, finishes sweet and clean

ROUNABOUT 2 OF EACH 26

ON TAP

KINKANDER DRAGON JUICE IPA --7

CANS / BOTTLES

(16OZ) JESTER KING HOPPY FARMHOUSE ALE - 6

(12oz) DRY DOCK BLOOD ORANGE BLONDE-- 6

(16oz) TOPPLING GOLIATH KING SUE DOUBLE IPA -9

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

(12oz)ODELL SIPPIN PRETTY FRUITED SOUR -- 6

(12oz)DRY DOCK APRICOT SOUR -- 6

ALMANAC SUNSHINE & OPPORTUNITY BARREL AGED SOUR -- 8

WINE BY THE GLASS

KETTMEIR PINOT BIANCO- 10

Caldaro Italy

OGIO PROSECCO - 8

Veneto Italy

HARVEY & HARRIET RED BLEND- 7

San Luis Obispo County California

~SOUP & STARTERS ~

SHRIMP & CORN CHOWDER

Cup 6 / Bowl 9

HALF A DOZEN WINGS 10

Parmesan Garlic, BBQ, Char-BBQ, Buffalo, Char-Bufferalo, Naked, Char-Naked.

Served with Ranch or Blue Cheese

~ DESSERT ~

PEACH COBBLER 6

KEY LIME PIE 5

FROG LEGS 13

Golden crispy legs tossed in buffalo hot sauce. Served with ranch.

ENTREES

AHI TUNA POKE BOWL* 19

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

SHRIMP & GRITS 22

*Tender sauteed shrimp with andouille sausage in Creole cream sauce
Served over jalapeno & cheddar stone ground grits with grilled baguette.*

SHRIMP LOUIE SALAD 18

Mixed greens tossed with Russian dressing topped with tomato, egg, avocado and Shrimp Louie Salad

**SHRIMP & BRAZILIAN BLACK BEAN STEW
(FEIJOADA) 25**

Traditional Brazilian dish that starts with black beans simmered with spicy ground pork and bacon. Topped with rice, Pico de Gallo, grilled Gulf shrimp and Andouille

SALMON & CHIPS 17

Lightly battered and fried. Served with baby cakes and cole slaw

CHEF'S SPECIALS

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

PARMESAN CRUSTED HALIBUT 27

Medallions of Alaskan Halibut served with garlic mashed potatoes and veggies

GULF PINK SHRIMP 22

Texas wild Pink Shrimp sauteed and finished with Burre Blanc sauce. Sided with a Southern Smoked sausage risotto with mushrooms and asparagus

PRIME RIB MELT 17

Our own Flying Pig smoked and sliced Prime rib on grilled sourdough with caramelized onions and white cheddar. Served with sweet potato fries and creamy horseradish

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