

PACIFIC SHUCKS SPECIALS

09/23/2023

OYSTERS *

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

PINKMOON 2.60

(P.E.I. Canada)

Creamy meats, perfectly balanced finish

MER BLEU 3.90

(New Brunswick)

Clean, slightly briny, sweet finish

VILLAGE BAY 2.90

(P.E.I. Canada)

Well balanced salinity hint of hazelnut

CARAQUET 3.50

(New Brunswick)

Deep cups great texture

ROUNDABOUT 2 OF EACH 26

| Chili Citrus Mignonette |

~ DESSERT ~

PEACH COBBLER 6

KEY LIME PIE 5

ON TAP

KINKANDER DRAGON JUICE IPA --7

CANS / BOTTLES

(12oz) EXILE OKTOBERFEST --5

(16OZ) JESTER KING HOPPY FARMHOUSE ALE - 6

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

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

(12oz) ODELL SIPPIN PRETTY FRUITED 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

STARTERS~

SALMON SATAY 12

Marinated salmon, peanut sauce, seaweed salad and sweet chili drizzle

HALF A DOZEN WINGS 10

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

Served with Ranch or Blue Cheese

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

MONKFISH 24

Grilled and topped with garlic parmesan butter. Served with Old Bay spiced smashed potatoes & grilled asparagus.

SHRIMP & BRAZILIAN BLACK BEAN STEW (FEIJODA) 25

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

SALMON BURGER 14

Served on a grilled brioche bun with lettuce and spicy tartar sauce. Served with potato chips and a pickle

BLACKENED CORVINA 22

Served with red beans and rice

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