

# SHUCKS FISH HOUSE

## OYSTER BAR LEGACY

### FEATURED MUNCHIES

 **SHUCKS PUPPIES 7**

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

 **SOFT SHELL CRAB 18**

2 soft shell crabs breaded and fried, served with Cajun remoulade

**LOBSTER GUACAMOLE 17**

Crab and Lobster meat in a light mayo dressing on top of home made guacamole

### SIMPLY SHUCKS

 **SHRIMP SKEWERS**

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

 **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

### OYSTER BAR

**HAMMERHEAD\* 3.10**

(Massachusetts)

Creamy meats perfect balance of salt and mineral finish

**DUXBURY 3.50**

(Massachusetts)

Ultra crisp brine with buttery meats

**GLACIER BAY\* 3.20**

(New Brunswick)

Medium brine with a mild sweet finish

**BIJOU\* 3.40**

(New Brunswick)

Very salty with a sweet crisp finish

**EAST POINT\* 1.80**

(Delaware Bay)

Medium to large meats, mild salt

**ROUNABOUT\***

26.00

(2 of each)

### CRABBY MONDAY

**\$5.00 OFF CRAB LEGS!**

1 LB. SNOW CRAB 25

2 LBS. SNOW CRAB 50

1 LB. DUNENESS CRAB 20

2 LBS. DUNGENESS CRAB 40

Served with house rice, veggies, baguette, and butter

### DESSERT

KEY LIME PIE 6

OREO CAKE 8

## Special Entrees

### CHEFS SPECIALS

**PARMESAN CRUSTED HALIBUT 27**

Medallions of Alaskan Halibut served with garlic mashed potatoes and asparagus.

**GULF PINK SHRIMP 22**

Texas wild Pink Shrimp sautéed and finished with Beurre Blanc sauce. Sided with a Southern Smoked sausage risotto with mushroom 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 fries and creamy horseradish.

(All are available at all 3 locations)



**NAWLINS MONKFISH 21**

Blackened Monkfish topped with a shrimp and a Cajun cream sauce. Served with red beans and rice

**BLACKENED COBIA 18**

Blackened Cobia topped with homemade guacamole and served with steamed rice and broccoli


**OSCAR KING SALMON 32**

Wild caught AFS King Salmon topped with crab meat and house made hollandaise sauce. Served with a side of grilled asparagus and blue cheese potatoes

**SALMON CAESAR WRAP 16**

Seared salmon dropped in a wrap with romaine lettuce, home made croutons, onions and of course Caesar dressing. Cajun fries on the side

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

 =Can be prepared gluten free