

# 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

#### **CLOBSTER 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

#### **SASSY 3.50**

(Prince Edward Island)

Distinct sweet brine balanced with a salty snap

#### **IRISH POINT\* 3.20**

(Prince Edward Island)

Superb meats and excellent salinity

#### **MER BLUE\* 3.40**

(New Brunswick)

Semi sweet and salty with a nutty taste

#### **EAST POINT\* 1.80**

(Delaware Bay)

Medium to large meats, mild salt

#### **ROUNABOUT\***

**26.00**

(2 of each)

### DESSERT

#### **KEY LIME PIE 6**

#### **VANILLA BREAD PUDDING 9**

## 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)



#### **CRISPY COCONUT SHRIMP 18**

Served with fries and coleslaw


#### **LEMON PEPPER CORVINA 19**

Seared AFS Corvina topped with a lemon pepper seasoning. Served with cilantro lime rice

#### **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