

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

SHUCKS WINGS 9

*1/2 dozen wings
Buffalo, BBQ, Spicy BBQ, 3 alarm
Ask for em Charred*

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 veg-
gies, crispy wonton chips, seaweed
salad and side of our Pacific Rim*

OYSTER BAR

THUNDER COVE* 3.20

(Prince Edward Island)

*Well balanced salinity, hint of ha-
zelnut, creamy finish*

DUXBURY* 3.50

(Massachusetts)

*Slightly sweet with a hint of sea-
weed*

SALUTATION COVE* 3.30

(Prince Edward Island)

Deep cup, salty with sweet finish

NORTH SHORE GOLD* 3.60

(Prince Edward Island)

*Deep cups, simple flavor, moder-
ately high salinity*

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*

PINT NINE

Oso Cafe 5.00

KINKAIDER

Snow Beast 7.00

EMPYREAN

Winter Wisdom 7.00

DESSERT

KEY LIME PIE 6

Special Entrees

CHEFS SPECIALS

HATCH CHILI VERDE SOUP

6/9

TUSCAN STUFFED CHICKEN 18

*Chicken breast stuffed with creamy sun dried tomato &
spinach. Served with garlic mashed potatoes and brus-
sel sprouts*

BLACKENED MAHI MAHI 24

*Blackened Mahi with charred jalapeno & corn pico de
gallo. Served with crispy butternut squash, brussel
sprouts & cilantro rice*

LEMON CAPER STEELHEAD

TROUT 24

*Seared steelhead with a touch of lemon caper butter.
Paired with Mediterranean style veggies and crispy
mashed potatoes drizzled with creamy blue cheese*

(All are available at all 3 locations)

SOFT SHELL CRAB PO BOY 19

*Our famous Po Boy served with golden crispy
soft shell crab and served with baby cakes and
coleslaw*


SHRIMP AND CRAB RAVIOLI 19

*Stuffed ravioli in a creamy alfredo sauce. Served
with a side salad and grilled baguette*

NOLA SALMON 20

*Blackened Salmon with a made to order cajun
cream sauce topped with shrimp. Served with
red beans and rice*

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

 =Can be prepared gluten free