

PACIFIC SHUCKS SPECIALS

12/07/2023

OYSTERS *

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

JOHN'S RIVER 3.20

(Maine)

Firm meats, mild salinity

BEAU SOLEIL 3.50

(P.E.I. Canada)

Mildly briny, clean refined finish

MALPEQUE 2.60

(P.E.I. Canada)

Light bodied, briny, clean sweet finish

MILL POINT 3.40

(P.E.I. Canada)

Briny start, clean sweet finish

ROUNDAABOUT 2 OF EACH 27

GREEN APPLE GINGER MIGNONETTE

~ DESSERT ~

CHERRY COBBLER 6

 **CHOCOLATE BROWNIE 6**

KEY LIME PIE 5

ENTREES

 **AHI TUNA POKE BOWL* 19**

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

SMOKED SALMON MELT 16

Smoked salmon on grilled sourdough with provolone cheese. Served with potato chips and a pickle

 **BLACKENED COD 19**

With red beans and rice and sauteed veggies.

Make it Nola Style --22

SEARED OPAH RICE BOWL 24

Teriyaki seared Opa over steamed rice with green beans, mushrooms & Napa cabbage in a spicy red ginger sauce

CLAMS LINGUINE 24

Linguine tossed in white clam sauce with garlic, spinach, bacon topped with steamed clams and parmesan. Served with baguette bread

CHEF'S SPECIALS

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

 **CITRUS SEARED SCALLOPS 30**

Pooled in roasted cauliflower puree. Served with roasted garlic mashed potatoes and grilled asparagus

TAIL AND TENDERLOIN 39

Classic surf and turf combo with a 4oz lobster tail & a 5oz Blade and Bow whiskey marinated beef tenderloin. Paired with bacon wrapped asparagus bundles, and roasted red potatoes in a creamy blue cheese sauce

SOUTHWEST SMOKED POBLANO SHRIMP 24

Tender sauteed shrimp in a smoky poblano cream with white rice and crispy tortilla strips

ON TAP

KINKAIDER SNOWBEAST--8

GOLDEN ROAD MANGO CART WHEAT ALE -- 7

FEATURE BOTTLE / CANS

(16oz) SAWYER BLOOD ORANGE BLONDE ALE -- 7

TOPPLING GOLIATH KING SUE -- 8

(12oz) ODELL DRUMROLL PALE ALE --4

(12oz) BLAKE'S HARD CIDER AMERICAN BERRY -- 6

(16oz) LUPULIN CHOCOLATE PEANUT BUTTER PORTER -- 7

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

PRAIRIE ARTISAN ALES RAINBOW SHERBET--7

(12oz) DESTIHL WILD SOUR LEMON TART --6

FEATURE COCKTAIL

CHOCOLATE ORANGE-TINI -- 12

A MERRY OLD FASHIONED -- 11

WINE BY THE GLASS

RUFFINO PINOT GRIGIO- 10

OGIO PROSECCO - 8

Italy

LUNA SANGIOVESE - 12

Napa Valley

~SOUP & STARTERS~

CHICKEN FLORENTINE

w/ Sundried Tomato

Cup-6.00 Bowl-9.00

 **HALF A DOZEN WINGS -- 10**

Parmesan Garlic, BBQ, Char-BBQ, Buffalo, Char-Buffer, Naked, Char-Naked, Texan or Char-Texan. Served with Ranch or Blue Cheese

 **FROG LEGS--13**

Tossed in buffalo sauce with a side of ranch

 **CRAWFISH POPCORN -- 11**

Served with a side of Cajun remoulade

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