

SHUCKS FISH HOUSE

OYSTER BAR

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

BEER

PINT NINE (tap)

Oso Cafe 5.00

KINKAIDER (tap)

Snow Beast 7.00

SHINER (tap)

CHEER 7.00

EMPYREAN (can)

Winter Wisdom 7.00

DESSERT

KEY LIME PIE 6

CHOCOLATE CAKE 8

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

TACO

THURSDAY

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with house rice and refried beans

\$4.50 Margaritas ALL DAY

LEGACY

OYSTER BAR

PINK MOON* 3.40

(Prince Edward Island)

Creamy meats, perfect balance of salt and mineral finish

WELLFLEET* 3.50

(Massachusetts)

Plump and tender, balanced flavor of sweetness and brine

DUXBURY* 3.10

(Massachusetts)

Slightly sweet with a hint of seaweed

ROBINHOOD COVE* 3.60

(Maine)

Creamy meat, salt & mineral finish

EAST POINT* 1.80

(Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT*

26.00

(2 of each)

Special Entrees

CHEF'S SPECIALS

CITRUS SEARED SCALLOPS 30

Pooled in a roasted cauliflower puree, roasted asparagus & garlic mashed potatoes.

TAIL AND TENDERLOIN 39

Classic Surf & Turf combo with a 4oz Lobster & a 5oz Blade and Bow whiskey marinated beef tenderloin. Paired with bacon wrapped asparagus bundles & roasted red potatoes in a creamy blue cheese sauce

SOUTHWEST SMOKED POBLANO

SHRIMP 24

Tender sautéed shrimp in a smoky poblano cream sauce with steamed rice and crispy tortilla strips

(All are available at all 3 locations)

TILAPIA ROCKEFELLER 23

Seared Tilapia topped with a creamy spinach sauce and served with brussel sprouts and cilantro lime rice


CLAM ROLL 18

Fried clam strips in a toasted hoagie bun with remoulade drizzle. Side fries and cole slaw

NOLA OPAH 19

Blackened OpaH 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