

PACIFIC SHUCKS SPECIALS

03/18/2024

OYSTERS *

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

MOONDANCER 3.10

(Maine)

Firm meat, mild brine, crisp finish

VILLAGE BAY 3.20

(P.E.I. Canada)

Well balanced salinity, hint of hazelnut

BAD BOYS 2.90

(Nova Scotia)

Intense brine, creamy sweet finish

DUXBURY 2.80

(Massachusetts)

Slightly sweet, hint of seaweed

ROUNDAABOUT - 2 OF EACH 26

KIWI--HONEYCRISP APPLE MIGNONETTE

~ DESSERT ~

PEACH COBBLER 6

KEY LIME PIE 5

 CHOCOLATE BROWNIE 6

CRABBY MONDAY

\$5.00 OFF

CRAB
LEGS!

ENTREES

AHI TUNA POKE BOWL* 19

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

BLACKENED COD 19

With red beans and rice and sauteed veggies.

Make it Nola Style --22

CRISPY GROUPER SANDWICH 18

Served on a grilled sesame seed bun with sriracha slaw and remoulade. Served with fries & a pickle.

GRILLED SHRIMP 27

Charmoula grilled colossal shrimp atop a Mediterranean chickpea salad with tomatoes, cucumber & dill. Served with fried eggplant drizzled with Greek dressing.

CHOPPED AHI TUNA SALAD 19

Spring mix and Napa cabbage tossed with onion, tomato, red cabbage, slivered carrots and squash, tossed in a lemongrass and green curry vinaigrette. Topped with ahi tuna and wasabi aioli.

ON TAP

LOCAL INFUSION VANILLA BEAN BLONDE--6

PACIFICO -- 6

FEATURE BOTTLE / CANS

(16oz) PINT 9 CLOUD JUMPER NEW ENGLAND STYLE PALE ALE --7

(16oz) BREWING PROJEKT PUFF XL IMPERIAL SOUR --9

(12oz) ABITA ANDYGATOR HELLES DOPPELBOCK--4

(16oz) SAWYER BLOOD ORANGE BLONDE -- 7

(12oz) PRAIRIE ARTISAN SLUSH SOUR -- 6

(12oz) WHITE ELM DRIFT MELTER STOUT -- 6

(12oz) ABITA PURPLE HAZE RASPBERRY LAGER --4

(16oz) LUPULIN IMPERIAL RASPBERRY PORTER -- 9

(12oz) PRAIRIE ARTISAN CHOCOLATE STOUT --6

LOCAL (16oz) PINT 9 OSO CAFÉ COFFEE BROWN ALE --7

FEATURE COCKTAIL

BLAZIN' BLOODY MARY--12

BROWN SUGAR OLD FASHIONED -- 10

WINE BY THE GLASS

RUFFINO PINOT GRIGIO- 10

DUCKHORN POSTMARK CAB-- 12

SOFIA COPPOLA MINI SPARKING WHITE --8

~SOUP & STARTERS~

CREAMY CHORIZO WITH GRILLED CHICKEN

CUP -- 5.50 | BOWL --8.50

HALF A DOZEN WINGS -- 10

Parmesan Garlic, BBQ, Char-BBQ, Buffalo, Char-Buffero, Naked, Char-Naked, Served with Ranch or Blue Cheese

CRAWFISH POPCORN--11

Served with Cajun remoulade

CHEF'S SPECIALS

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

CODWICH 17

Golden crispy cod on a grilled hoagie with lettuce, tomato, onion, and tartar. Served with slaw and fries

PESTO PENNE PASTA

Sauteed shrimp tossed with pesto and penne pasta with grilled bread

SMALL--15 Large--20

BRANZINO 30

Cowboy cut branzino seared and finished ladoleonono sauce. With cherry tomatoes and crispy potatoes

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