

# SHUCKS FISH HOUSE

## LEGACY

### OYSTER BAR

#### FEATURED MUNCHIES

##### **SOFT SHELL CRAB 18**

2 soft shell crabs breaded and fried, served with Cajun remoulade

##### **SHUCKS PUPPIES 7**

Cheesy grits & shrimp, and bacon- our version of a hush puppy

##### **LOBSTER GUACAMOLE 17**

Crab and Lobster meat in a light mayo dressing on home made guacamole

##### **SHUCKS WINGS 9**

6 wings made to your liking Buffalo, BBQ, Spicy BBQ, 3 Alarm, Parmesan Garlic, Teriyaki

##### **CRISPY ASPARAGUS 7**

Fried and served with Cajun Remoulade

#### Manhattan CLAM CHOWDER

6 cup | 9 Bowl

#### DESSERT

KEY LIME PIE 6  
CHOCOLATE CAKE 9

#### SIMPLY SHUCKS

##### **SHRIMP SKEWERS**

One for 12 Two for 17 Three for 21  
Char-grilled and served with house rice and vegetables

##### **SALMON RICE BOWL 15**

Teriyaki seared salmon on top a bed of 5 grain blend rice and sautéed broccoli

##### **CRABBY MONDAY**

**\$5.00 OFF CRAB LEGS!**

##### Monday prices:

1 LB. SNOW CRAB 25

2 LBS. SNOW CRAB 50

1 LB. DUNENESS CRAB 23

2 LBS. DUNGENESS CRAB 43

Served with house rice, veggies, baguette, and butter

##### **CLAMS AND CHORIZO 14**

Middle Neck Clams in a spicy broth with chorizo

### Special Entrees

#### **LOBSTER STUFFED SALMON 32**

AFS Salmon, seared and stuffed with Lobster and drizzled with a decadent lobster sauce. Served with a side of steamed rice and grilled asparagus

### OYSTER BAR

#### **BLUE HILL BLONDE \* 2.50**

(Maine)

Ultra crisp brine with buttery meats

#### **MAMMA MIA\* 3.50**

(Maine)

Clean with a classic briny flavor

#### **IRISH POINT\* 3.40**

(Prince Edward Island)

Superb meats and excellency salinity

#### **BLACK MAGIC\* 3.50**

(Prince Edward Island)

Meaty, smooth salinity, vegetal finish

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

(Delaware Bay)

Medium to large meats, mild salt

#### **ROUNDAABOUT\* 26.00**

(2 of each)

### CHEFS SPECIALS

#### **CODWICH 17**

Crispy Cod on a toasted hoagie with lettuce, tomato, onion, & tartar. With fries & a pickle.

#### **PESTO PENNE PASTA**

Sautéed shrimp with pesto & penne pasta, with grilled bread.

**Small 15 / Large 20**

#### **BRANZINO 30**

Cowboy cut Branzino seared and finished with a Ladolemono sauce. With cherry tomatoes & crispy potatoes

#### **SEARED SNAPPER 25**

AFS Snapper seared and topped with a lobster sauce and lump crab meat. Served with steamed rice and grilled asparagus

#### **SEAFOOD ENCHILADAS 23**

Two lobster, shrimp and fish filled enchiladas topped with smoked poblano cream, corn and black bean salsa and sour cream. Served with dirty rice and Baja Slaw


#### **BAJA GROUPER SANDWHICH 16**

Crispy Grouper on a toasted bun with a Napa cabbage and chipotle sauce. Served with a side of Cajun fries and a pickle

#### **SCALLOP PO BOY 20**

Served with fries and coleslaw

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

 =Can be prepared gluten free