# **SHUCKS FISH HOUSE**

# OYSTER BARLEGACY

#### **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

#### **CLOBSTER GUACAMOLE 17**

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

#### CRISPY ASPARAGUS 7

Fried and served with Cajun Remoulade

#### **SHUCKS WINGS 9**

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

#### **FRIED MUSHROOMS 8**

With creole ranch

#### **DESSERT**

KEY LIME PIE 6
PISTACHIO AND RICOTTA
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

# 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

COCKTAILS
BLACKBERRY MOJITO 14

## OYSTER BAR

VILLAGE BAY\* 2.50

(New Brunswick)

Well balanced salinity, hint of hazelnut, sweet finish

#### **BLACK POINT\* 3.50**

(Nova Scotia)

Faintly sweet, salty, and a cucumber finish

#### **SWEET PETITE\*** 2.90

(Massachusetts)

Distinct sweet brine with a salty snap

#### DUXBURY\* 3.50

(Massachusetts)

Ultra crisp brine with buttery meats

#### EAST POINT\* 1.50

(Delaware Bay)

Medium to large meats, mild salt

ROUNDABOUT\* 26.00 (2 of each)

## **SHRIMP BOIL 27**

Sautéed shrimp, Andouille sausage, hard boiled eggs, corn on the cob, asparagus, onions, and roasted potatoes. All tossed in a creole butter sauce. Served with grilled baguette for all the juices

# **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

# TEMPURA SHRIMP 16

Tempura shrimp stakes fried and served with fries and coleslaw

# BEER BATTERED WALLEY AND CHIPS 25

Beer battered crispy walleye served with Cajun fries and coleslaw with a spicy tartar sauce

# CRISPY LOBSTER STUFFED SHRIMP 25

Shrimp stuffed to the brim with lobster and fried to perfection. Served with fries and coleslaw and a red pepper aioli