

SHUCKS FISH HOUSE

OYSTER BAR LEGACY

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

CRISPY ASPARAGUS 7

Fried and served with Cajun Remoulade

FRIED MUSHROOMS 8

With creole ranch

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

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* 1.80

(Delaware Bay)

Medium to large meats, mild salt

ROUNDAABOUT* 26.00
(2 of each)

DESSERT

KEY LIME PIE 6

PISTACHIO AND RICOTTA
CAKE 9

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 WALLEYE AND CHIPS 25

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

CLOBSTER ROLL 25

Toasted hoagie bun filled with a mix of lobster and crab meat in a light mayo dressing and lettuce. Served with fries and coleslaw

JUMBO FISH AND CHIPS 18

Double portion of fish. Served with fries and coleslaw