

PACIFIC SHUCKS SPECIALS

04/02/2024

OYSTERS *

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

WELLFLEET 2.60

(Massachusetts)

Plump and tender, balanced sweet salty

SHIPWRECK SELECT 3.20

(P.E.I. Canada)

Medium brine, salt grass and mineral finish

BLACK MAGIC 3.50

(P.E.I. Canada)

Meaty, smooth salinity, vegetal finish

VIRGINIA 2.80

(Virginia)

Plump meats with a whisper of salty sweetness

ROUNDAABOUT - 2 OF EACH 27

ON TAP

LOCAL INFUSION VANILLA BEAN BLONDE--6
PACIFICO -- 6

FEATURE BOTTLE/CANS

(16oz) PINT 9 CLOUD JUMPER NEW ENGLAND PALE ALE --7
(12oz) BLAKES AMERICAN BERRY IMPERIAL CIDER --6
(12oz) BLAKES ORIGINAL HARD CIDER --5
(16oz) BREWING PROJEKT PUFF XL IMPERIAL SOUR --9
(16oz) SAWYER BLOOD ORANGE BLONDE -- 7
(12oz) PRAIRIE ARTISAN SLUSH SOUR -- 6
(12oz) PRAIRIE ARTISIAN PINK GUAVA COLADA --6
(12oz) WHITE ELM DRIFT MELTER STOUT -- 6
(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
CARIBBEAN MULE -- 10

WINE BY THE GLASS

RUFFINO PINOT GRIGIO- 10
DUCKHORN POSTMARK CAB-- 12

~SOUP & STARTERS~

BUFFALO CHICKEN SOUP

CUP--5.50 | BOWL -- 8.50

 **HALF A DOZEN WINGS -- 10**

*Parmesan Garlic, BBQ, Char-BBQ,
Buffalo, Char-Buffalo, Naked,*

Char-Naked, Served with Ranch or Blue Cheese

 **CRAWFISH POPCORN--11**

Served with Cajun remoulade

GRILLED PORTOBELLO MUSHROOMS--12

Topped with red pepper aioli

~ DESSERT ~

PEACH COBBLER 6

KEY LIME PIE 5

 **CHOCOLATE BROWNIE**

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 TILAPIA SANDWICH 18**

Served on a sesame bun with sriracha aioli and pickled red cabbage & jalapeno slaw. Served with potato chips & a pickle

 **GRILLED SHRIMP SKEWER 27**

Garlic parmesan grilled colossal shrimp. Served with house rice and asparagus

 **SHRIMP BOIL SALAD 17**

Steamed shrimp, green beans, corn, red potato, and mixed greens tossed in creole ranch. Topped with spicy Cajun zesta crackers and andouille sausage

CHEF'S SPECIALS

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

SRIRACHA HADDOCK 19

Seared haddock finished with sriracha butter with white rice and sauteed veggies

KOWLOON PASTA 22

Tender shrimp with bowtie pastas, carrots, and celery all tossed in a sweet and tangy sauce.

MEDITERRANEAN GROUPER 24

Seared grouper topped with Greek salsa, paired with spinach & mushroom orzo and grilled asparagus

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