


Shucks Pacific Specials

SOUPS & STARTERS

SNOW CRAB CHOWDER
With bacon, potato & corn
CUP--6.50 | BOWL -- 9.50

 **HALF A DOZEN WINGS -- 10**
Parmesan Garlic, BBQ,
Char-BBQ, Buffalo, Char-Bufferalo,
Naked, Char-Naked, Served with
Ranch or Blue Cheese

SEAFOOD CROQUETES--13
Served with seafood sauce

 **COLOSSAL SHRIMP
COCKTAIL-16**
1/2lb served with cocktail sauce

DESSERT

STRAWBERRY COBBLER 6

KEY LIME PIE 5

 **CHOCOLATE BROWNIE 6**

OYSTERFEST

APRIL 24TH & 25TH

BOTTLES / CANS/ TAPS

OYSTERS ON THE HALF SHELL*

EAST POINT 1.90
(Delaware Bay)
Mild flavor, light salt content

MAINE ISLE 3.20
(Maine)
Firm meat, high salinity

GLACIER BAY 2.50
(New Brunswick)
Medium brine, mild sweet finish

MALPEQUE 2.60
(New Brunswick)
Light bodied, high brine, sweet finish


ISLAND PEARL 3.10
(P.E.I. Canada)
Briny, clean sweet finish


**ROUNDOABOUT
2 OF EACH 27**


FEATURE COCKTAIL
BLAZIN' BLOODY MARY--12
CARIBBEAN MULE -- 10
JALAPENO PINEAPPLE
MARGARITA -- 8

WINE BY THE GLASS
RUFFINO PINOT GRIGIO- 10
DUCKHORN POSTMARK CAB-- 12

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 BASA SANDWICH 18**
Served on a sesame bun with sriracha aioli
and pickled red cabbage & jalapeno slaw.
Served with potato chips & a pickle

**SWEET SRIRACHA SHRIMP
SALAD 18**
Mixed greens, tomato, red cabbage, onions,
tossed in a creamy artichoke dressing.
Topped with crispy shrimp, bleu cheese
and honey sriracha sauce

**BEER BATTERED WALLEYE
AND CHIPS 25**
Served with Cajun fries, slaw, and spicy
tartar sauce

COQUILLES SAIT JACQUES 32
Braised scallops with mushrooms in a
sherry cream topped with parmesan
breadcrumbs. Served with mixed greens
and baguette bread

BLACKEEND GOLDEN TILE 27
Topped with pineapple Pico de Gallo and
served with house rice and veggies

CHEF'S SPECIALS
(AVAILABLE AT EVERY SHUCKS
LOCATION FOR THE MONTH OF
APRIL)

SRIRACHA HADDOCK 19
Seared haddock finished with sriracha
butter. Served with white rice and sauteed
veggies

KOWLOON PASTA 22
Tender shrimp with bowtie pasta, 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


ON TAP

EXILE STRAWBERRY RHUBARB BOHEMIAN SOUR ALE--7
PACIFICO -- 6.50

FEATURE BOTTLE / CANS

16oz PINT 9 CLOUD JUMPER NEW ENGLAND STYLE 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 SLUSHY SOUR -- 6
12oz PRAIRIE ARTISAN PINK GUAVA COLADA --6
12oz SWEETWATER GUMMIES FRUIT PUNCH DOUBLE IPA -- 7
16oz LUPULIN IMPERIAL RASPBERRY PORTER -- 9
12oz PRAIRIE ARTISAN CHOCOLATE STOUT --6
16oz PINT 9 OSO CAFÉ COFFEE BROWN ALE --7 **LOCAL**

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

 Dish can be made Gluten Free