


# 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-Buffero,  
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**

## ON TAP

**EXILE STRAWBERRY RHUBARB --7.50**

*Bohemian Sour Ale*

**PACIFICO -- 7**

## FEATURE BOTTLE / CANS

**PINT 9 BREWERY 16oz CANS LOCAL**

**CLOUD JUMPER --7.50**

*New England Style Pale Ale*

**PINT 9 OSO CAFÉ -- 7.50**

*Coffee Brown Ale*

**PRAIRIE ARTISIAN BREWERY 12oz CANS**

**SLUSHY SOUR ALE-- 6**

*Strawberry, raspberry, lemon and lime*

**PINK GUAVA COLADA SOUR ALE --6**

*Pink guava, pineapple, and toasted coconut*

**MINT CONDISH --6**

*Stout with cacao nibs, vanilla, espresso and mint*

## 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 SAINT 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  
GROUPE 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

 Dish can be made Gluten Free