


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

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

BLACK MAGIC 3.20
(P.E.I. Canada)
Meaty, smooth salinity, vegetal finish

KATAMA 2.50
(Massachusetts)
Intense brine, sweet cream finish

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

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

**ROUNABOUT
2 OF EACH 27**

PEAR GINGER MIGNONETTE

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

SEAFOOD LINKS & GRITS 16
House made shrimp and haddock links in
an etouffee sauce over yellow organic stone
ground grits

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