

# PACIFIC SPECIALS

## SOUP & STARTERS

### BIG RED GUMBO

with pit ham and shrimp  
Cup 6.00 / bowl 9.00

### OYSTERS CASINO - 14

Bacon, peppers, parmesan  
Served with grilled baguette

### HALF A DOZEN WINGS -- 10

Parmesan Garlic, BBQ,  
Char-BBQ, Buffalo, Char-Buffero,  
Naked, Char-Naked, Served with  
Ranch or Blue Cheese

### COLOSSAL SHRIMP COCKTAIL - 16

1/2lb served with cocktail sauce

### ANGELS ON HORSEBACK 17

Bacon wrapped oysters served  
with cocktail sauce

## OYSTERS\*

### EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

### HARBOR HOUSE 2.60

(Delaware)

Mild salinity, sweet finish

### NORTH SHORE GOLD 3.20

(P.E.I. Canada)

Clean with a crisp finish

### ISLAND PEARL 3.10

(P.E.I. Canada)

Firm meats, medium salinity

### FORTUNE COVE 2.50

(P.E.I. Canada)

Sharp brine, sweet vegetal finish

### ROUNDOABOUT 2 OF EACH 27

### FEATURE COCKTAIL

OYSTER SHOOTER - 7

SPRING PUNCH - 9

### WINE BY THE GLASS

RUFFINO PINOT GRIGIO- 10

DUCKHORN POSTMARK CAB-- 12

OGIO PROSECCO - 9

## 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

### SHRIMP & GRITS 26

Yellow organic stone ground cheddar grits  
topped with shrimp stewed in a creole tomato  
sauce. Served with grilled bread

### SEARED BLACK COD 25

Topped with spicy chili crisp and served with  
house rice and grilled asparagus



### CRISPY BASA SANDWICH 18

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

### 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

## BOTTLES / CANS/ TAPS

### ON TAP

KONA BIG WAVE - 5

Pacific Golden Ale

PACIFICO -- 7

### FEATURE BOTTLE / CANS

PINT 9 BREWERY 16oz CANS LOCAL

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

DESCHUTES BREWERY 12oz CANS

FRESH SQUEEZED IPA -- 6

## DESSERT

### STRAWBERRY COBBLER 6

KEY LIME PIE 5



CHOCOLATE BROWNIE 6

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



Dish can be made Gluten Free