

PACIFIC SPECIALS

SOUP & STARTERS

BIG RED GUMBO

with pit ham and shrimp
Cup 6.00 / bowl 9.00

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 2.20

(Delaware)

Mild salinity, sweet finish

NORTH SHORE GOLD 2.30

(P.E.I. Canada)

Clean with a crisp finish

KATAMA BAY 3.30

(Massachusetts)

Intense brine, creamy finish

SEX ON THE BAY 3.50

(New Brunswick)

Medium salinity, crisp sweet finish

ROUNABOUT 2 OF EACH 27

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 ETOUFFEE 26

Tender shrimp simmered in Creole
tomato sauce. Served with grilled
baguette

CRAB STUFFED SOLE 25

Topped oyster sauce over white rice.
Served with 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

DESSERT

STRAWBERRY COBBLER 6

KEY LIME PIE 5

CHOCOLATE BROWNIE 6

FEATURE COCKTAIL

PALOMA - 8

SPRING PUNCH - 9

WINE BY THE GLASS

RUFFINO PINOT GRIGIO- 10

DUCKHORN POSTMARK CAB-- 12

OGIO PROSECCO - 9

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

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



Dish can be made Gluten Free