

# SPRING OYSTERFEST

## SOUP & STARTERS

### OYSTER STEW

Cup 6.50 / bowl 9.50

### HUSH PUPPIES - 7

Served with cocktail sauce

### OYSTERS CASINO - 14

Bacon, peppers, parmesan  
Served with grilled baguette

### HALF A DOZEN WINGS -- 10

Parmesan Garlic, BBQ,  
Char-BBQ, Buffalo, Char-Bufferalo,  
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

### DOZEN PEEL & EAT SHRIMP

\$6

Served with cocktail sauce

## OYSTERS BY THE DOZEN\*

### EAST POINT \$8

(Massachusetts)

Distinct sweet brine, balanced  
with a salty

### HARBOR HOUSE \$13

(Delaware Bay)

Mild flavor, light salt content  
snap

### NORTH SHORE GOLD \$18

(P.E.I. Canada)

Creamy meats, perfectly  
balanced oyster

### PEAR GINGER MIGNONETTE

#### 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, sea-  
weed salad & crispy wontons

### BLACKENED COD 19

With red beans and rice and sauteed  
veggies.

Make it Nola Style --22

### CRISPY OYSTERS & GRITS 24

Cheesy yellow organic stone ground grits  
topped with etouffee sauce & crispy oysters.

### CRISPY OYSTER SLIDERS 18

Two sliders with lettuce, crispy oysters and  
remoulade. Served with potato chips & a  
pickle.

### CRISPY GOLDEN TILE & CHIPS 18

Served with fries & coleslaw

### CRISPY BASA SANDWICH 18

Served on a sesame bun with sriracha aioli  
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 GROUPER 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