

SHUCKS FISH HOUSE

OYSTER BAR LEGACY

FEATURED MUNCHIES

SOFT SHELL CRAB 18

2 soft shell crabs breaded and fried, served with Cajun remoulade

SHUCKS PUPPIES 7

Cheesy grits & shrimp, and bacon- our version of a hush puppy

SHUCKS WINGS 9

6 wings made to your liking Buffalo, BBQ, Spicy BBQ, 3 Alarm, Parmesan Garlic, Teriyaki

FRIED MUSHROOMS 8

With creole ranch

DESSERT

KEY LIME PIE 6
PISTACHIO AND RICOTTA
CAKE 9

SIMPLY SHUCKS

SHRIMP SKEWERS

One for 12 Two for 17 Three for 21
Char-grilled and served with house rice and vegetables

SALMON RICE BOWL 15

Teriyaki seared salmon on top a bed of 5 grain blend rice and sautéed broccoli

POKE BOWL* 21

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of wasabi mayo and soy sauce

TACO

THURSDAY

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with house rice and refried beans

\$4.50 Margaritas ALL DAY

OYSTER BAR

VILLAGE BAY* 3.10

(Prince Edward Island)

Salty with a sweet clean finish

BLUE HILL BAY* 3.50

(Maine)

Full salty brine

ISLAND PEARL* 2.90

(Prince Edward Island)

Medium oyster, medium salinity, with a briny finish

MAINE ISLE* 3.10

(Maine)

A wild caught oyster with a deep cup, with a mix of sweet and great brine

EAST POINT* 1.80

(Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT* 26.00
(2 of each)

SHRIMP BOIL 27

Sautéed shrimp, Andouille sausage, hard boiled eggs, corn on the cob, asparagus, onions, and roasted potatoes. All tossed in a creole butter sauce. Served with grilled baguette for all the juices

CHEFS SPECIALS

MEDITERRANEAN GROUPER 24

Seared Grouper topped with Greek salad, paired with Spanish & mushroom orzo & grilled asparagus

SRIRACHA HADDOCK 19

Seared Haddock finished with Sriracha Butter with white rice & sautéed veggies

KOWLOON SHRIMP PASTA 21

Tender shrimp with bowtie pasta, carrots & celery all tossed in a sweet and tangy sauce

LOBSTER STUFFED SOLE 23

Absolutely Fresh Sole stuffed with lobster and covered with lobster sauce. Served with house rice and veggies

NOLA COD 21

Blackened Cod loin topped with a made to order cajun cream sauce and topped with sauteed shrimp. Served with red beans and rice and sauteed veggies


SPICY SALMON BURGER 14

Spicy Salmon cake on a toasted bun, topped with a red pepper aioli. Served with steak fries

BEER BATTERED WALLEYE AND CHIPS 25

Beer battered crispy walleye served with Cajun fries and coleslaw with a spicy tartar sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

 =Can be prepared gluten free