

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

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

FEATURED BEER

EASY EDDY IPA 6

CITRUS SUURFER 5.5

OYSTER BAR

KATAMA BAY* 3.10

(Massachusetts)

Mixes intense brine with a well rounded creamyness

BEAVERTAIL* 3.50

(Rhode Island)

True taste of open ocean water

SEX ON THE BAY* 2.90

(New Brunswick)

Medium salinity with a creamy finish

CUPIDS CHOICE* 3.10

(Prince Edward Island)

Deep cups with plump meats, blast of brininess

EAST POINT* 1.80

(Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT* 26.00

(2 of each)

DESSERT

KEY LIME PIE 6

CHOCOLATE MOUSSE

CAKE 9

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

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

BEER BATTERED WALLEYE AND

CHIPS 25

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


CRISPY TILAPIA SANDWICH 16

Served on a Ciabatta bun with lettuce, onions, tomatoes, and remoulade with fries

NOLA COD 25

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

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

 =Can be prepared gluten free