SHUCKS FISH HOUSE OYSTER BARLEGACY

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 CHOCOLATE MOUSSE CAKE 9

FEAT. BEER

EASY EDDY IPA 6 CITRUS SUURFER 5.5

5.00 KONA BIG WAVE

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

Oysterfest

EAST POINT DOZEN 8.00

HARBOR HOUSE 13.00

NORTH SHORE GOLD 18.00

DIABOLO OYSTER PO BOY 18

SERVED WITH CURLY FRIES AND SLAW

BACON & BLUE CHEESE GRILLED OYSTERS 14

LOBSTER STUFFED GRILLED OYSTER

15

OYSTER STEW 8/15

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

BACON WRAPPED SCALLOPS 33

Bacon wrapped scallops seared. Served with grits and topped with cajun cream sauce

BEER BATTERED WALLEYE AND CHIPS 25

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

CRISPY TILAPIA SANDWHICH 16

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

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