


PACIFIC SPECIALS


SOUP / STARTERS


CRAB BISQUE

6.50/cup 9.50/bowl

 **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

 **POPCORN CRAWFISH 10**
Served with cajun remoulade.

 **HONG KONG SHRIMP 9**
Sautéed tail-on shrimp tossed with chili
crisp. Topped with green onions and
sesame seeds

DESSERT

STRAWBERRY COBBLER 6

KEY LIME PIE 5

BOTTLES / CANS/ TAPS

ON TAP

PACIFICO -- 7

FEATURE BOTTLE / CANS

PINT 9 BREWERY 16oz CANS LOCAL

PINT 9 OSO CAFÉ -- 7.50

Coffee Brown Ale

CLOUD JUMPER -- 7.50

New England Style Pale Ale

PRAIRIE ARTISIAN BREWERY 12oz CANS

SLUSH SOUR ALE-- 6

Strawberry, raspberry, lemon and lime

WATERMELON GIRLFRIEND SOUR ALE --6

Watermelon, sea salt, orange, lemon & lime

MINT CONDISH --6

Stout with cacao nibs, vanilla, espresso and mint

DESCHUTES BREWERY 12oz CANS

FRESH SQUEEZED IPA -- 6

OYSTERS*

EAST POINT 1.50

(Delaware)

Mild salinity, sweet finish

BAD BOYS 3.30

(Nova Scotia)

Firm meats, medium brine, crisp finish

MER BLEUE 2.70

(New Brunswick)

High salinity, sweet finish

BIJOU 3.40

(New Brunswick)

Wonderful salty taste, creamy sweet finish

OSPREY POINT 2.90

(P.E.I. Canada)

Salty with a light clean finish

ROUNABOUT

2 OF EACH 27

APPLE GINGER MIGNONETTE

FEATURE COCKTAIL

PALOMA - 8

SPRING PUNCH - 9

WINE BY THE GLASS

FIRESTEED PINOT GRIS - 11

DUCKHORN POSTMARK CAB-- 12

OGIO PROSECCO - 9

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

MAHI MAHI 25

Grilled and topped with pineapple Pico de
Gallo. Served with steamed rice and
asparagus

SEAFOOD LINKS AND GRITS 18

House made shrimp and haddock links in a
roasted red pepper and jalapeno sauce over
yellow organic stone ground grits

CHEF'S SPECIALS

(AVAILABLE AT EVERY SHUCKS LOCATION
FOR THE MONTH OF MAY)



CLOBSTER ROLL 27

Lobster & crab with just enough citrus
mayo to hold it together, on a toasted
hoagie with shredded lettuce. Served with
chips and slaw

**Try it on a bed of mixed greens with
tomato, onion and Creamy Artichoke
Dressing**



CRISPY CAJUN BASA 19

Golden crispy Basa topped with Cajun
Remoulade, served with baby cakes and
slaw

SPICY CHEESY BACON

WRAPPED SHRIMP 24

Large shrimp stuffed with Habanero Jack
cheese wrapped in bacon with Cilantro
Lime Crema. Paired with stone ground
yellow grits & sauteed spinach,
mushrooms with blistered cherry tomatoes

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

**SAVE \$2 OFF ANY REGULAR MENU
OYSTER ITEM**

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



Dish can be made Gluten Free