


# 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**

 **CHOCOLATE BROWNIE 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 1.90**

(Delaware)

Mild salinity, sweet finish

**SHINY SEA 3.30**

(P.E.I. Canada)

Salty up front with a subtle sweetness

**MER BLEUE 2.70**

(New Brunswick)

High salinity, sweet finish

**KATAMA 3.40**

(Massachusetts)

Intense brine, sweet cream finish

**BAD BOYS 2.90**

(Nova Scotia)

Salty with a crisp finish

**ROUNABOUT  
2 OF EACH 27**

**APPLE GINGER MIGNONETTE**

### FEATURE COCKTAIL

STRAWBERRY VANILLA

BREEZE - 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

**BEER BATTERED WALLEYE AND  
CHIPS 25**

Served with fries, slaw, and spicy tartar

### 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

## SHUCKS PATIO

**TAKEOVER!!**

JUNE 15

WE WILL BE SHUCKING OYSTERS AT  
**MONOLITHIC BREWING**  
FROM NOON - 7pm

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



Dish can be made Gluten Free