


PACIFIC SPECIALS


SOUP/STARTERS

BUFFALO CHICKEN SOUP
Cup 6.50 / Bowl 9.50

 **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**

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 1.90

(Delaware)

Mild salinity, sweet finish

BIRCH POINT 3.30

(Maine)

Creamy, sweet, briny, seaweed finish

NORTH SHORE GOLD 2.70

(P.E.I. Canada)

Deep cup, plump meat, blast of brininess

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

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

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 Arti-
choke 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

TACO TUESDAY

\$4.50 MARGARITAS ALL DAY!

CRISPY FISH TACOS


ONE - 8.5 TWO - 12 THREE - 15

CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice & beans

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

 Dish can be made Gluten Free