

SHUCKS FISH HOUSE

LEGACY OYSTER BAR

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

FRIED MUSHROOMS 8

With creole ranch

LOX PUFF BITES 9

(4) AFS Smoked lox with AFS dill caper sauce on a puff pastry

SHRIMP CUCUMBER BITES 8

Blackened shrimp topped guacamole and Fresh sliced cucumber

CAPRESE BRUSCHETTA BITES 7

Caprese salad on a toasted baguette with a balsamic vinegar drizzle

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 cucumber grain blend rice and sautéed broccoli

KEY LIME PIE 6
CHOCOLATE MOUSSE
CAKE 9

OYSTER WEDNESDAY!

\$1.50 HALF SHELL OYSTERS ALL DAY

Dine-in only

DOZEN PEEL & EAT SHRIMP 6

Dine-in only

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

OYSTER BAR

DUXBURY * 3.10

(Massachusetts)

Ultra crisp brine with buttery meats

FORTUNE COVE* 3.50

(Prince Edward Island)

Sharp brine, crunchy meats, sweet vegetal finish

WALRUS & CARPENTER* 2.60

(Rhode Island)

Medium oyster, fair salinity

OSPREY* 3.10

(Prince Edward Island)

Salty with a light, clean finish

EAST POINT* 1.80

(Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT* 26.00
(2 of each)

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

BIG₃ SPECIALS

CLOBSTER ROLL 27

Lobster & Crab with just enough citrus mayo to hold it together all on a toasted hoagie with shredded lettuce.

Served with a side of potato chips and slaw

++ Try it on a bed of mixed greens with creamy artichoke dressing++

CRISPY CAJUN BASA 19

Bringing back some Old School Shucks. Golden crispy Basa topped with Cajun Remoulade, served with baby cakes and cole slaw

~SPICY~ CHEESY BACON WRAPPED SHRIMP 24

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

NOLA MONKFISH 23

Blackened AFS Monkfish topped with a made to order Cajun cream sauce and sautéed shrimp. Served with red beans and rice and sautéed veggies


BEER BATTERED WALLEYE AND CHIPS 25

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

POKE BOWL* 25

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

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

 =Can be prepared gluten free