

# SHUCKS FISH HOUSE

## OYSTER BAR LEGACY

### 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

### DESSERT

KEY LIME PIE 6  
CHOCOLATE MOUSSE  
CAKE 9

### OYSTER BAR

#### BIRCH POINT\* 3.10

(Maine)

Ultra crisp brine with buttery meats

#### BIJOU\* 3.10

(New Brunswick)

Crisp brine with a sweet finish

#### WALRUS & CARPENTER\* 2.60

(Rhode Island)

Medium oyster, fair salinity

#### MANAN PETITE\* 3.20

(Maine)

Small salty oyster with good brine

#### EAST POINT\* 1.80

(Delaware Bay)

Medium to large meats, mild salt

**ROUNDAABOUT\* 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

### BIG<sub>3</sub> 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