

# 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 ver-  
sion 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

### DESSERT

KEY LIME PIE 6  
CHOCOLATE MOUSSE  
CAKE 9

### OYSTER BAR

#### **BAD BOYS\* 3.10**

(Nova Scotia)

Ultra crisp brine with buttery  
meats

#### **BIJOU\* 3.10**

(New Brunswick)

Crisp brine with a sweet finish

#### **NORTH SHORE GOLD\* 2.60**

(Prince Edward Island)

Salty with a sweet finish

#### **SASSY\* 3.20**

(Prince Edward Island)

Distinct sweet brine, balanced with  
a salty snap

#### **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

#### **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


#### **BEER BATTERED WALLEYE AND CHIPS 25**

Beer battered crispy walleye served with fries and cole-  
slaw 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