


PACIFIC SPECIALS

SOUP & STARTERS

SAN FRANCISCO CIOPPINO
with salmon, mussels, and crab
CUP 6.50 | BOWL 9.50

 **COLOSSAL SHRIMP**
COCKTAIL -- 16
1/2lb served with cocktail sauce

 **POPCORN CRAWFISH 10**
Served with Cajun remoulade

 **HALF A DOZEN WINGS -- 10**
Parmesan Garlic, BBQ,
Char-BBQ, Buffalo, Char-Buffero, Naked,
Char-Naked, Served with Ranch or Bleu
Cheese

DESSERT

STRAWBERRY COBBLER 6

 **CHOCOLATE BROWNIE 5**

KEY LIME PIE 6

OYSTERS*

EAST POINT 1.90
(Delaware Bay)
Mild flavor, light salt content

BEAVERTAIL 3.30
(Rhode Island)
True taste of open ocean water

ISLAND PEARL 2.20
(P.E.I. Canada)
Firm meat, high salinity

WELLFLEET 2.90
(New Brunswick)
Plump and tender, balanced sweet
and briny

BEAU SOLEIL 3.20
(New Brunswick)
Mild brine, clean refined finish

ROUNDOABOUT 2 OF EACH 27

FEATURE COCKTAIL
SUMMER PUNCH - 9
CUCUMBER PEPPER
SMASH --6

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

GARDEN SHRIMP SALAD 19
Mixed greens with carrots, grape
tomatoes, cucumber, squash, & onions
lightly tossed with honey mustard. Topped
with jumbo shrimp

 **CRISPY GROUPER 18**
SANDWICH
Crispy grouper on toasted ciabatta with
lettuce, tomato, onion and
remoulade. Served with house made chips

SIMPLY SEARED SCALLOPS 38
Served with white rice and asparagus .

VODKA SHRIMP PASTA 26
With pappardelle pasta, portabella,
spinach, basil, cherry tomato and asiago

CHEF'S SPECIALS
(AVAILABLE AT EVERY SHUCKS
LOCATION FOR THE MONTH OF
JUNE)

LOBSTER QUICHE 19
Lobster with onions, red pepper, spinach,
& muenster baked in a beautiful quiche
with a touch of lobster sauce. Paired with
greens lightly tossed with our
Lemon Vinny

JERK MAHI 24
Jerk Mahi with red beans and rice topped
with pineapple pico

SEAFOOD LINKS & GRITS 21
Flying Pig made links atop creamy yellow
stone ground organic grits with a savory
stew of tomatoes and peppers. With
toasted baguette

BOTTLES / CANS/ TAPS

FEATURE ON TAP

MONOLITHIC BREWING (120TH AND FORT)
PEACH SHANDY - 6.50 **LOCAL**

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

KIWI MCSQUEEZY-- 7

Sour ale with kiwi, apple, and marionberry

MINT CONDISH --6

Stout with cacao nibs, vanilla, espresso and mint

CODE BREWERY 16oz CANS -- LOCAL

BERRY LEMON SOUR -- 7

Sour ale with lemon and blueberry

"Shucks Patio
Takeover" at
Monolithic Brewing on
June 15th
Shucking from 12 to 7

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

Dish can be made Gluten Free