

SHUCKS FISH HOUSE

LEGACY OYSTER BAR

FEATURED MUNCHIES

MUSSELS YOUR WAY 15

Alfredo, Portuguese, or Drunken. Served with grilled baguette

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

SHUCKS WINGS 9

6 wings made to your liking Buffalo, BBQ, Spicy BBQ, 3 Alarm, Parmesan Garlic or Teriyaki. Try em' charred.

SEAFOOD BOIL 85

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including: Snow Crab, Dungeness Crab, Lobster Tail, Jumbo Peel N Eat Shrimp, PEI Mussels, Little Neck Clams, Crawfish & Andouille Sausage served with corn on the cob, red potatoes and hard boiled eggs. Served with house rice and baguette bread and all the butter you could want. Its got a little kick

OYSTER BAR

IRISH POINT* 3.30

(Prince Edward Island)

Superb meats and excellent salinity

SUNBERRY POINT* 3.10

(Prince Edward Island)

Fat meat bursting with brine

MOON DANCER* 2.70

(Maine)

Distinct sweet & salty flavor with a briny kiss

MOMMA MIA* 3.20

(Prince Edward Island)

Clean with a classic briny flavor

ROUNDAABOUT* 32.00

(3 of each)

FEATURED BEER

SUMMER SHANDY 5

MODELO ORO 5.5

DESSERT

KEY LIME PIE 6

CHEESECAKE 7

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

Monday prices:

1 LB. SNOW CRAB 25

2 LBS. SNOW CRAB 50

1 LB. KING CRAB 60

2 LBS. KING CRAB 115

Served with house rice, veggies, baguette, and butter

BIG³ SPECIALS

LOBSTER QUICHE 19

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

JERK MAHI 24

Jerk Mahi with red beans & 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

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 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

NOLA HALIBUT 32

Blackened Halibut topped with a made to order cajun cream sauce and sautéed shrimp. Served with grilled asparagus and garlic mashed potatoes

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

 =Can be prepared gluten free