



# PACIFIC SPECIALS

## STARTERS

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

 **POPCORN CRAWFISH -- 10**  
Served with Cajun Remoulade

 **SOFT SHELL CRAB**  
Served with a side of remoulade  
1 crab - 7 | 2 crabs - 13 | 3 crabs - 18

## TACO TUESDAY

**\$4.50 MARGARITAS ALL DAY!**

**CRISPY FISH TACOS**  
ONE - 8.5 TWO - 12 THREE - 15

**CRISPY SHRIMP TACOS**  
ONE - 9.5 TWO - 13 THREE - 16  
Served with dirty rice & beans

## DESSERT

**PEACH COBBLER 6**

**KEY LIME PIE 6**

## BOTTLES / CANS / TAPS

### FEATURE ON TAP

**MONOLICHT BREWING LOCAL**

BLUEBERRY POMEGRANATE SHANDY-- 7

**PACIFICO -- 7**

**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**

MINT CONDISH --6

Stout with cacao nibs, vanilla, espresso and mint

**WHITE ELM BREWING COMPANY 12oz CANS**

CHELADA -- 6

Lager made with flaked maize, lime, and pink sea salt

**LUPULIN BREWING 16oz CANS**

IMPERIAL RASPBERRY TRUFFLE PORTER --8

## OYSTERS\*

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

**MER BLEUE 3.00**  
(New Brunswick)  
Perfect combo of sweet and salty

**BEAU SOLEIL 2.50**  
(New Brunswick)  
Mildly briny, clean refined finish

**NORTH SHORE GOLD 3.30**  
(P.E.I. Canada)  
Salty with a sweet finish

**SALT GRASS 2.90**  
(P.E.I. Canada)  
Salty up front, crisp clean finish

**ROUNDAABOUT 2 OF EACH 28**

### 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

**SMOTHERED MONKFISH 27**  
Served with house rice and sautéed  
veggies topped with lobster sauce &  
crab meat.

**PORK TENDERLION  
SANDWICH 15**  
On ciabatta bread with honey  
mustard, lettuce, tomato and onions.  
Served with chips and pickle

**BLACKENED SALMON & BLUE  
CHEESE FETTUCCINE 20**  
With peppers, garlic, and spinach.  
Served with grilled baguette

**BIG 3 CHEF'S SPECIALS**  
**AVAILABLE AT EVERY SHUCKS**  
**LOCATION FOR THE**  
**MONTH OF JULY**

 **FISHMONGER CAESAR SALAD**  
17  
Crispy Haddock on a bed of romaine  
with red onion and parmesan tossed  
with house made Caesar dressing

**CRESCENT CITY ETOUFFEE**  
20  
Crispy Oysters and Shrimp atop a bed  
of stewed tomatoes, celery, peppers and  
onions. Drizzled with Cajun  
remoulade, paired with steamed rice

**CEVICHE TOWER**  
22  
Traditional style ceviche with shrimp,  
scallops, and octopus in lime juice,  
layered in a tower with tomato, red  
onion, cucumber & jalapenos. Topped  
with hot sauce

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



Dish can be made Gluten Free