

SHUCKS FISH HOUSE

OYSTER BAR LEGACY

SUMMER BEERS

SUMMER SHANDY 6
 MODELO ORO 5.5
 HIGH NOON 6
 -Black Cherry or Mango

FEATURED MUNCHIES

PORTUGESE MUSSELS 15

Freshly steamed PEI mussels finished in a white wine sauce, with onions, sausage, cilantro, herb butter and tomatoes

DESSERT

KEY LIME PIE 6
 CHEESECAKE 7
 WITH STRAWBERRY 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

SEAFOOD BOIL 85

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including: Snow 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

TACO TUESDAY

FISH TACOS
 ONE - 8.5 TWO - 12 THREE - 15
 SHRIMP TACOS
 ONE - 9.5 TWO - 13 THREE - 16
 Served with house rice and refried beans
 \$4.50 Margaritas ALL DAY

OYSTER BAR

BLACK MAGIC* 3.10
 (Nova Scotia)
 Faintly sweet, salty, and a cucumber finish

NORTH SHORE GOLD* 3.30
 (Prince Edward Island)

Salty with a sweet finish
BOSS GIBSON* 2.70
 (New Brunswick)

Salty up front with a very clean, crisp finish

FOTRUNE COVE* 2.70
 (Prince Edward Island)

Full meats, sharp brine, with a sweet vegetal finish

EAST POINT* 1.80
 (Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT* 27.00
 (2 of each)

Special Entrees

BIG3 SPECIALS



FISHMONGER CAESER SALAD 17

Crispy Haddock on a bed of romaine with red onion & parmesan tossed with house made Caesar dressing.

CRESCENT CITY ETOUFFEE 20

Crispy oysters & 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, & Octopus in lime juice, layered in a tower with tomato, red onion, cucumber, & jalapenos.
 Topped with hot sauce and avocado

BEER BATTERED WALLEYE AND CHIPS 25

Beer battered crispy walleye served with fries and coleslaw with a spicy tartar sauce

WHOLE CATFISH 20

Crispy fried whole catfish. Served with a red potato, corn on the cob, and Cajun fries.

SALMON RICE BOWL 15

Teriyaki seared salmon on top a bed of 5 grain blend rice and sautéed broccoli

NOLA MONKFISH 22

Blackened AFS monkfish topped with a made to order Cajun cream sauce and sautéed shrimp. Served with red beans and rice

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

 =Can be prepared gluten free