



# 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**  
1 CRAB - 7 | 2 CRABS - 13  
3 CRABS - 18  
Served with Remoulade

Click the QR code and vote for  
Shucks Best of Omaha



## DESSERT

**PEACH COBBLER 6**

**KEY LIME PIE 6**

 **CHOCOLATE BROWNIE 6**

## OYSTERS\*

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

**SALUTE 3.00**  
*(P.E.I. Canada)*  
Salty with a sweet crisp finish

**FORTUNE COVE 2.50**  
*(P.E.I. Canada)*  
Sharp brine, vegetal finish

**BARNSTABLE 3.20**  
*(Massachusetts)*  
Deep cup, briny, sweet


**SHIPWRECK SELECT 3.50**  
*(P.E.I. Canada)*  
Medium brine, sweet grass finish


**ROUNDAABOUT 2 OF EACH 28**  
**PEAR GINGER MIGNONETTE**


**FEATURE COCKTAIL**  
**ISLAND PUNCH - 9**


**WINE BY THE GLASS**  
**FIRESTEED PINOT GRIS - 11**  
**DUCKHORN**  
**POSTMARK CAB-- 12**

## ENTREES

 **AHI TUNA POKE BOWL\* 19**  
Soy marinated raw Ahi tuna with rice,  
seaweed salad, & crispy wontons


 **SALMON AND MIXED  
BERRY SALAD 19**  
Spring mix, red onion, Craisins,  
blueberries, blackberries, strawberries,  
toasted almonds, blue cheese and mixed  
berry vinaigrette. Topped with seared  
salmon


 **GRILLED SHRIMP & ANDOUILLE  
PLATE 22**  
A Creole dusted grilled shrimp skewer and  
house made andouille sausage served with  
Cajun remoulade, deviled egg potato salad  
and sauteed green beans.

 **CRISPY GROUPER SANDWICH 18**  
Served grilled sesame seed bun with pick-  
led cabbage and jalapeno slaw topped with  
sriracha aioli. Served with potato chips  
and a pickle

**CRISPY SCALLOP PO BOY 16**  
Served with baby cakes and slaw

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

 **SPICY CILANTRO  
LIME CHICKEN 17**  
Tender & juicy chicken breast with  
southwestern kick. Along side bacon  
blue cheese mashed potatoes and  
sauteed brussels

 **ANCHO CHILI RICE BOWL 20**  
Ancho chili rubbed salmon on  
Mexican rice with corn and black bean  
salsa drizzled with chipotle crème  
sauce

**BLACKENED SALMON  
FETTUCCINE ALFREDO 26**  
Blackened salmon over fettuccine with  
peppers, garlic, and roasted shallots in  
a creamy blue cheese alfredo. Served  
with baguette bread

## BOTTLES / CANS/ TAPS

### FEATURE ON TAP

**PACIFICO -- 7**

**KINKAIDER LOCAL**

**GRAPEFRUIT RADDLER-- 7**

German-style wheat beer with sparkling grapefruit juice

### FEATURE BOTTLE / CANS

**PINT 9 BREWERY 16oz CANS LOCAL**

**PINT 9 OSO CAFÉ -- 7.50**

Coffee Brown 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

**PEACHY KEEN -- 6**

American wheat ale made with peach puree and Citra hops

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

 Dish can be made Gluten Free