

# PACIFIC SPECIALS

## STARTERS



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



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

### OYSTER WEDNESDAY

**TWELVE PEEL & EAT SHRIMP \$6**  
Dine-in only

**SAVE \$2 OFF ANY REGULAR MENU  
OYSTER ITEM**

## DESSERT

**PEACH or CHERRY COBBLER 6**  
**KEY LIME PIE 6**  
 **CHOCOLATE BROWNIE 6**

## OYSTERS\*

**EAST POINT 1.50**  
*(Delaware Bay)*

*Mild flavor, light salt content*

**OSPREY POINT 2.50**  
*(P.E.I. Canada)*

*Salty with a nice clean finish*

**SOUTHWEST SENSATION 3.00**  
*(P.E.I. Canada)*

*Deep cups, full meats, high salinity*

**WELLFLEET 2.40**  
*(Massachusetts)*

*Plump meats, balanced sweet and brine*

**VILLAGE BAY 3.40**  
*(New Brunswick)*

*Hint of hazelnut, creamy finish*

**ROUNDAABOUT  
2 OF EACH OYSTER 28**

### FEATURE COCKTAIL ISLAND PUNCH - 9

### WINE BY THE GLASS

**FIRESTEED PINOT GRIS - 11**  
**DUCKHORN POSTMARK CAB-- 12**  
**OGIO PROSECCO - 9**

**WHITE PEACH SANGRIA -- 7**

## ENTREES



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



**STEALHEAD TROUT 28**  
*Grilled and served with bleu cheese  
bacon mashed potatoes and veggies.*



**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*



**SCALLOP RISOTTO 28**  
*Seared scallops over tomato basil  
risotto with portobello mushroom,  
shallot and Asiago cheese. Served  
with grilled bread*

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



**BLACKENED MAHI TACOS 19**  
*2 crispy tacos filled with blackened  
mahi, napa cabbage with a spicy  
mango avocado salsa. With Spanish  
rice and Elote street corn*

**SALMON & LOADED GRITS  
25**

*Crispy salmon atop Andouille sausage  
in a creole cream sauce over yellow  
grits with chopped bacon and shrimp*

**SMOKEHOUSE REUBAN 16**  
*Flying Pig smoked corned beef on  
toasted marble rye with Swiss,  
sauerkraut and Russian dressing.  
Served with house made chips and a  
pickle*

## 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**

**CLOUD JUMPER-- 7.50**

*New England Style Pale Ale*

**BELCHING BEAVER BREWERY 12oz CANS**

**PEANUT BUTTER Flavored MILK STOUT --6**

*Delightfully easy to drink with aromas of roasted peanuts, dark chocolate and coffee*

**DREKKER BREWING CO 16oz CANS**

**CHONK SUNDAE SOUR with raspberry and chocolate -- 9**

*A delicious fruited sour in a can made with raspberry, plum and white chocolate*

**SPREAD IT PB&J SOUR -- 9**

*Made with ooey goeey peanut butter and grape jelly, for that sweet, savor flavor*

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



Dish can be made Gluten Free