

SHUCKS FISH HOUSE

LEGACY OYSTER BAR

FEATURED MUNCHIES

 **CRISPY CRAWFISH 11**

Golden crispy crawfish served with a side of Cajun remoulade

 **SHUCKS WINGS 9**

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

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

DESSERT

KEY LIME PIE 6
GREEN TEA CHEESECAKE

SEAFOOD BOIL 89

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 & 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 WEDNESDAY!

\$1.50 HALF SHELL OYSTERS

ALL DAY

Dine-in only

DOZEN PEEL & EAT SHRIMP 6

Dine-in only

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

Special Entrees

OYSTER BAR

KATAMA BAY* 3.00

(Massachusetts)

Mixes intense brine with a sweet cream roundness

PLYMOUTH ROCK* 3.10

(Massachusetts)

Briny, clean, and a wonderful texture

ISLAND PEARL* 2.70

(Prince Edward Island)

Salty with a light clean finish

GLACIER BAY* 3.20

(New Brunswick)

Medium brine with a mild sweet finish

EAST POINT* 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT* 27.00

(2 of each)

BIG₃ SPECIALS

BLACKENED MAHI TACOS 17

2 Crispy tacos filled with blackened Mahi, napa cabbage with a spicy mango avocado salsa. With Spanish rice and elote

SALMON & LOADED GRITS 25

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

SMOKEHOUSE RUBEN 16

Flying Pig smoked corn beef on toasted marble rye with sauerkraut, Swiss, and Russian dressing. With house made chips

SALMON RICE BOWL 15

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

 **SHRIMP SKEWERS**

One for 12 Two for 17 Three for 21

Char-grilled and served with house rice and vegetables

CRAWFISH ETOUFFEE 20

A classic Cajun dish with a tomato base, white rice, and crawfish tails. Served with a grilled baguette

SEAFOOD ENCHILADAS 22

2 enchiladas stuffed with shrimp, fish, and crab. Smothered in our house made poblano sauce and topped with a fresh bean salsa. Served with a side of house rice and nappa cabbage slaw

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

 =Can be prepared gluten free