

# PACIFIC SPECIALS

## SOUP & STARTERS

**BEER CHEESE SOUP**  
Served with grilled bread  
CUP -- 5.50 | BOWL 8.50

**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

## 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

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

## OYSTERS\*

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

**MOONDANCERS 2.70**  
*(Maine)*  
Deep cups, medium salinity

**OSPREY POINT 2.80**  
*(P.E.I. Canada)*  
Salty with a light clean finish

**WELLFLEET 3.60**  
*(Massachusetts)*  
Plump and tender, well balanced oyster

**SUMMER LOVE 3.00**  
*(P.E.I. Canada)*  
Creamy meats, extra salty finish


**ROUNABOUT**  
**2 OF EACH OYSTER 27**


**GREEN APPLE MIGNONETTE**


## FEATURE COCKTAIL


**SANGRIA -- 7**  
**CARIBBEAN MULE -- 8**


## ENTREES

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

 **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


 **CRAB ROLL 24**  
A grilled top loading bun stuffed with  
crab meat lightly dressed with citrus mayo.  
Served with potato chips and a pickle.

 **SMOKED PORK JAMBALAYA 17**  
House smoked pulled pork and andouille  
sausage with red beans and stewed  
tomatoes all simmered in seasoned rice.  
Served with baguette bread..

 **FISH AND SHRIMP COMBO PLATE  
23**  
Served with baby cakes, coleslaw, tartar  
sauce and cocktail sauce.

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

**ANGEL HAIR JUMBO SHRIMP SCAMPI  
25**  
Tender shrimp, kalamata olives, sun dried to-  
matoes & spinach in a delicate lemon- basil  
butter sauce with angel hair. Topped with feta  
and served with baguette bread

 **CALIFORNIA CHICKEN SANDWICH  
16**  
Grilled chicken breast topped with sauteed  
mushrooms, Swiss cheese and avocado drizzled  
with Southwestern sauce. Served with French  
fries and a pickle

**OSCAR SALMON  
29**  
Fresh Atlantic salmon topped with hollandaise  
sauce and crab meat. Served with roasted red  
potatoes and grilled asparagus

## 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  
**NEON 9'S -- 7.50**  
Hazy IPA with Citra, Mosaic and Strata Hops  
**TORN LABEL BREWING CO. 12oz CANS**  
**HANG EM HIGH ROTATING HOP IPA --6.50**  
A Trifecta of Hops of Mosaic, Citra and Simcoe  
**DREKKER BREWING CO 16oz CANS**  
**ARNIE PRRRTY -- 9**  
Arnold Palmer with a sour twist of apple

### BLAKE'S CIDERS


**\$6.00 each**  
**American Berry**  
**Imperial blueberry**

**Triple Jam**  
Strawberry  
Blackberry  
Raspberry

**Original**  
Light crisp apple

**Cider Mill Donut**  
Cinnamon sugar

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

 Dish can be made Gluten Free