



PACIFIC SPECIALS

STARTERS

 **CREOLE GRILLED OYSTERS 14**
Creole butter & parmesan. Served with
grilled baguette.

 **POPCORN CRAWFISH -- 12**
Served with remoulade

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

 **CRISPY PORTOBELLO
MUSHROOMS -- 11**
Served with Ranch

OYSTER WEDNESDAY

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

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

DESSERT

CHERRY COBBLER 6
KEY LIME PIE 6

OYSTERS*

EAST POINT 1.50
(Delaware Bay)
Mild flavor, light salt content

ORLEANS 2.80
(Massachusetts)
Firm meat, ultra briny

PEMAQUID 3.20
(P.E.I. Canada)
Mildly sweet, lemon zest flavor, briny

BIJOU 3.50
(New Brunswick)
Firm meat, high salinity

CUPID'S CHOICE 2.80
(Maine)
Firm meats, high salinity

**ROUNABOUT
2 OF EACH OYSTER 28**

SANGRIA -- 7

PLANET OREGON PINOT NOIR
Willamette Valley, Oregon
Glass - 12 | Bottle -- 43

RUBUS OLD VINE RED ZINFANDEL
Lodi, California
Glass -- 10 | Bottle -- 35

FEATURE ON TAP

KINKAIDER LOCAL
SNOWBEAST WINTER ALE-- 7.50
Creamy winter ale with cinnamon and vanilla


FEATURE BOTTLE / CANS
PINT 9 BREWERY 16oz CANS LOCAL
NEON 9'S -- 7.50
Hazy IPA with Citra, Mosaic and Strata Hops

PRAIRIE ARTISAN ALES 12oz CANS
BLUEBERRY BOYFRIEND --6.50
Sour Ale with Blueberries and Lemon Zest


PATCHES -- 6.50
Sour Ale with Sour Gummy Candy, Certified colors, and FD&C Yellow #5

OLIPHANT BREWERY 16oz CANS
HONEES HONEES -- 7
Peanut Butter & Honey Golden Ale

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

 **SEARED SCALLOPS 32**
Served on a bed of citrus arugula &
spinach aside butternut squash risotto
topped with Ramono cheese

BEER BATTERED WALLEYE 25
Served with fries, slaw, and tartar
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 tomatoes & 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

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

 Dish can be made Gluten Free