




PACIFIC SPECIALS

SOUP & STARTERS

BEEF STEW
CUP - 5 | BOWL - 8

 **PORTUGUESE MUSSELS--12**
Fresh P.E.I. Mussels steamed w/ white wine, butter, garlic, onion and andouille sausage. Topped w/ tomatoes & cilantro and served with baguette

 **GARLIC HERB GRILLED OYSTERS 14**
Garlic herb butter & parmesan. Served with grilled baguette.

 **HALF A DOZEN WINGS -- 10**
BBQ, Char-BBQ, Buffalo, Char-Buffalo, 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 COBBLER 6
KEY LIME PIE 6

OYSTERS*

EAST POINTS 1.50
(Delaware Bay)
Mild flavor, lite salt content

ROCKY SHORE 2.80
(P.E.I. Canada)
Deep cup & salty

BLACK POINTS 2.90
(P.E.I. Canada)
Superb meats, excellent salinity

MALPEQUE 3.00
(P.E.I. Canada)
Briny with clean, sweet finish

BEAU SOLIEL 3.80
(New Brunswick)
Mild brine, sweet refined finish

ROUNABOUT
2 OF EACH OYSTER 26

FEATURE DRINKS


AUTUMN APPLE CIDER PUNCH - 8


RED SANGRIA -- 9


SALTY DOG- 6
Absolute grapefruit, grapefruit juice, and soda water.

CARMEL APPLE MARTINI - 9
Vam Gogh Dutch Carmel Liqueur

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

 **MAHI AND CHIPS 18**
Served with baby cakes, coleslaw & a side of tartar sauce.

ALMOND BRIE TILAPIA 18
Tilapia almond crusted and topped with brie and a cherry port reduction. Served over brown rice & quinoa with sauteed vegetables


CHILEAN SEA BASS 38
Pan seared with brown rice and quinoa. Topped with lemon caper sauce. Served with sauteed veggies.

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

QUICHE

With lightly tossed greens 17
House made quiche with lobster, shrimp, & crab baked into a beautiful quiche with onions, spinach and muenster all topped with lobster sauce. Paired with greens lightly tossed in our Lemon Vinny

SCALLOPS & BUCATINI 28
Jumbo seared scallops over Greg's favorite pasta brand De Cecco bucatini with sauteed baby portobello mushrooms, shallots, & arugula tossed with a touch of brandy and porcini butter, finished with shredded Romano. Served with grilled bread.

 **TEX-MEX POBOY 17**
Straight from the border, an inspired Po'boy with refried black beans, sauteed peppers, onions, & ancho shrimp. Topped with a spicy chipotle drizzle on a toasted hoagie, with creole fries and slaw

FEATURE ON TAP

KINKAIDER LOCAL

SNOWBEAST WINTER ALE-- 8.00
Creamy winter ale with cinnamon and vanilla

FEATURE BOTTLE / CANS

FAIR STATE BREWING COOPERATIVE 16oz CANS

MIRROR UNIVERSE -- 9
A hazy IPA brewed with oats, wheat, barley, and too many hops

PRAIRIE ARTISAN ALES 12oz CANS

BLUEBERRY BOYFRIEND --6.50
Sour Ale with Blueberries and Lemon Zest


HAWAIIAN TKO -- 6.50

Sour Ale with Pineapple, Strawberry and Tangerine

LUPULIN BREWING 16oz CANS

CAMPFIRE MUNCHIES IMPERIAL S'MORES STOUT -- 9
Chocolate, Graham Cracker, Marshmallow, Vanilla

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

 Dish can be made Gluten Free