

SHUCKS FISH HOUSE

OYSTER BAR LEGACY

FEATURED MUNCHIES

SHUCKS WINGS 9

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

DESSERT

KEY LIME PIE 6

 BROWNIE 5
with ice cream

SEAFOOD BOIL 88

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 BAR

BEAU SOLEIL* 3.20

(New Brunswick)

Mildly briny with clean refined finish

GLACIER BAY* 3.40

(New Brunswick)

Medium brine and mild sweet finish

HAMMERHEAD* 2.80

(Massachusetts)

Deep cups, intense brine with a salty finish

BLACK POINT* 3.10

(Prince Edward Island)

Faintly sweet with a salty finish

EAST POINT* 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT* 27.00
(2 of each)

Special Entrees

BIG₃ SPECIALS

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 AND BUCATINI 28

Jumbo seared scallops over Greg's favorite pasta brand De Cecco bucatini with sautéed baby Portobello mushrooms, shallots, & arugula tossed with a touch of brandy and porcini butter, finished with shredded Romano.

Served with grilled bread

TEX-MEX PO' BOY 17

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

SALMON RICE BOWL 16

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

TROUT ALMONDINE 16

Almond crusted trout seared and served with veggies and dirty rice


LOBSTER TAIL DINNER 68

A Decadent 15oz Lobster Tail steamed and served with grilled asparagus and roasted blue cheese potatoes. With a lemon garlic creole butter

SEAFOOD ENCHILADAS 24

Two lobster, shrimp and fish filled enchiladas topped with smoked poblano cream, corn and black bean salsa and sour cream. Served with dirty rice and Baja Slaw

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

 =Can be prepared gluten free