

# SHUCKS LEGACY SPECIALS

## FEATURED MUNCHIES

### SHUCKS WINGS 9

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

### FRIED MUSHROOMS 8

Served with ranch

### CANADIAN GRILLED SHRIMP 8

12 Shrimp served with cocktail sauce

### CLOBSTER GUACAMOLE 18

Lobster and crab mixture a on homemade guacamole

## 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. She's got a little kick.

## DESSERT

KEY LIME PIE 6

## OYSTER BAR\*

### BLACK POINT 3.00

(Prince Edward Island)

Meaty, smooth salinity vegetal finish

### HONEYMOON 3.30

(New Brunswick)

Deep cups, medium salinity, bright and clean finish

### RIPTIDE 3.40

(Massachusetts)

Salty with a dried seaweed finish

### BARNSTABLE 3.20

(Massachusetts)

Deep cup, briny and sweet

### EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

**ROUNABOUT\* 27.00**

(2 of each)

## TACO TUESDAY

### FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

### SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with house rice and refried beans

\$4.50 Margaritas ALL DAY

## VINO TUESDAY

-\$2 off all wine by the glass

### BACON WRAPPED SHRIMP AND GRITS 26

Creamy stone ground grits in a Cajun cream sauce with bacon wrapped Shrimp

### CRISPY CAJUN BASA 17

Drizzled with Cajun remoulade and served with baby cakes and slaw

### CHICKEN MARSALA 16

Chicken with Marsala wine sauce and sautéed mushrooms. Served with mashed potatoes and sautéed green beans

### ROASTED DUCK BREAST 20

Roasted Duck Breast finished with an Orange glaze. Served with a 5 grain blend and broccolini


### TEMPURA SRHIMP AND CHIPS 16

Crispy tempura fried shrimp served with French fries and coleslaw

### DEEP SEA BRAZILIAN MAHI MAHI 25

Seared Mahi Mahi topped with lump crab and covered with Lobster sauce. Served with steamed rice and sautéed veggies

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

 =Can be prepared gluten free