

# SHUCKS LEGACY SPECIALS

## FEATURED MUNCHIES

### SOFTSHELL CRAB

1 for 7, 2 for 13, 3 for 18

### CRAWFISH POPCORN 12

Crispy crawfish served with a Cajun remoulade

### FRIED MUSHROOMS 8

Served with side of Ranch

### SHUCKS WINGS 9

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

### PORTUGUESE MUSSELS 13

1 pound of P.E.I mussels in a made to order white wine butter sauce and finished with Andouille sausage, chopped onion and fresh cilantro

## 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.

## OYSTER BAR\*

### PINK MOON 3.00

(Prince Edward Island)

Creamy meats, perfect balance of salt and mineral finish

### MER BLEUE 2.40

(New Brunswick)

Clean slightly brine taste and a sweet finish

### GLACIER BAY 3.10

(New Brunswick)

Medium brine with a mild sweet finish

### BAD BOYS 3.10

(Nova Scotia)

Salty with a sweet clean finish

### EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

**ROUNDAABOUT\* 27.00**  
(2 of each)

## DESSERT

KEY LIME PIE 6

SEA SALT CARAMEL CAKE 7

## OYSTER WEDNESDAY!

**\$1.50 HALF SHELL OYSTERS ALL DAY**

*Dine-in only*

**DOZEN PEEL & EAT SHRIMP 6**

*Dine-in only*

**SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM**

## CAJUN MEATLOAF 18

Served over Jalapeno Cornbread style Texas toast with garlic mashed potatoes, red pepper crawfish gravy, and crispy green beans

## LOBSTER STUFFED SHRIMP 28

Extra jumbo shrimp stuffed and cooked to perfection, topped with lobster sauce. With sautéed veggies and white rice

## LEMON CAPER TROUT 22

Seared Trout finished with a lemon caper sauce, served with roasted Yukon gold potatoes, and sautéed broccoli

## NOLA MONKFISH 24

AFS Monkfish blackened and smothered in a made to order Cajun cream sauce and sautéed shrimp. Served with steamed rice and grilled asparagus


## CRISPY CAJUN BASA 17

Drizzled with a Cajun remoulade and served with baby cakes and slaw

## CITRUS SEARED SCALLOPS 32

3 jumbo U-10 Scallops seared to perfection. Served with a mushroom risotto and veggies

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

 =Can be prepared gluten free