HUCKS LEGACY SPECIALS

FEATURED MUNCHIES

SOFTSHELL CRAB

1 for **7**, 2 for **13**, 3 for **18**

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.

FEATURED SOUP

FISH CLOWDER

Cup 5 Bowl 7

POKE BOWL* 25

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of wasabi mayo and soy sauce

DESSERT

KEY LIME PIE 6 SEA SALT CARAMEL CAKE 7

SEAFOOD BOIL 88

Great for two to split, or for one to treat yourself! Two pounds of seafood. Includina: 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.

CRABBY MONDAY \$5.00 OFF CRAB LEGS!

Monday prices:

1 LB. SNOW CRAB 29 2 LBS. SNOW CRAB 53

1 LB. DUNGENESS 30 2 LBS. DUNGENESS CRAB 60

Served with house rice, veggies, baguette, and butter

OYSTER BAR*

MOMMA MIA 3.00

(Maine)

Clean with a classic briny flavor

RIPTIDE 2.40

(Massachusetts)

Salty with a dry seaweed finish

HONEYMOON 3.10

(New Brunswick)

Deep cups, medium salinity, bright and clean finish

WELLFLEET 3.10

(Massachusetts)

Plump and tender, good balance of creamy sweetness and brine

EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNDABOUT* 27.00 (2 of each)

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 iumbo 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

CRAB STUFFED PETRALE SOLE 28

AFS Petrale Sole stuffed with crab and topped with hollandaise sauce. Served with white rice and asparagus

BOURBON GLAZED SALMON 25

Grilled salmon topped with our bourbon glaze and served with steamed rice and asparagus

PORCINI BUTTER SCALLOPS 32

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