

SHUCKS LEGACY SPECIALS

APRIL 29th

FEATURED MUNCHIES

FRIED MUSHROOMS 8

Served with side of Ranch

SHUCKS WINGS 12

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

DRINKS

LEINENKUGEL SUMMER SHANDY 6

BIG GROVE 'JUICY JAM' SOUR 6 perfect with fish and chips

BLOOD ORANGE MULE 12

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

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
TIRAMISU 7

OYSTER BAR*

MALPEQUE 3.10

(Prince Edward Island)

Light bodied, high brininess, with clean, sweet finish

GLACIER BAY 3.00

(New Brunswick)

Medium brine with a mild sweet finish

ISLAND PEARL 3.30

(Prince Edward Island)

Deep cups, medium salinity, bright and clean finish

PEMAQUID 3.10

(Maine)

Mildly sweet, lemony zest and solid brininess

EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNDAABOUT*

27.00

(2 of each)

SOFT SHELL CRAB PO'BOY 18

A crispy culinary delicacy, with Shucks chips and coleslaw

HALIBUT NOLA STYLE 27

Halibut medallions lightly blackened, topped with a creole cream sauce and sautéed shrimp. Served with red beans and rice and sautéed veggies

SHRIMP CREOLE 22

Classic piquant New Orleans dish, tender shrimp, sautéed in the "holy trinity" Finished with creole tomato sauce. Served over steamed rice and grilled baguette

POKE BOWL* 25

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


BLACKENED GROUPER 25

Our Famous Grouper topped with mango salsa. Served with broccoli, brown rice, and red quinoa

CRISPY SCALLOP PO'BOY 22

Fried Bay Scallops inside a toasted hoagie bun on top of dressed lettuce and topped with house made remoulade. Served with baby cakes and slaw

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

 =Can be prepared gluten free