

# SHUCKS LEGACY SPECIALS May 9th

## 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.

### (2)SOFT SHELL CRAB 13

Served with side of Cajun Remoulade

## DESSERT

KEY LIME PIE 6  
OREO CAKE 8

## AHI TUNA CAPRESE SALAD\*

19

Seared, rare Ahi tuna on a fresh Caprese salad with a balsamic glaze. Topped with seaweed salad

## 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.

## DRINKS

HOEGAARDEN HEFF' 'STEIN STYLE' 15  
LEINENKUGEL SUMMER SHANDY 6  
Blood Orange Mule 12

## OYSTER BAR\*

### GLACIER BAY 3.20

(New Brunswick)

Medium brine with a mild finish

### VILLAGE BAY 3.10

(Prince Edward Island)

Well balanced salinity with a hint of hazelnut

### BLACK MAGIC 3.30

(Prince Edward Island)

Meaty, sweet salinity, vegetal finish

### TUXEDO 3.10

(Prince Edward Island)

Perfect combination of salty and sweet

### EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

## ROUNDAABOUT\*

27.00

(2 of each)

### ANCHO SHRIMP TACO SALAD 19

Fresh greens with black bean salsa tossed with Baja ranch dressing topped with Ancho Shrimp and avocado.

Served in a crispy taco bowl

## THE GRUBEN 19

Grilled marble rye with Swiss, sauerkraut, Russian dressing and crispy Grouper.

With Shucks chips and a pickle

## BLACKENED REDFISH 21

Classic N'awlins fare, ours comes with collard greens made with house made Tasso ham and red beans and rice

## MOM-STER SKEWERS 35

The biggest Shrimp and Scallops that we could find, seasoned with our famous Canadian Grill seasoning. Served on a bed of mushroom risotto and grilled asparagus


## LOBSTER MAC AND CHEESE 27

Starting Mothers Day early- Grilled and split lobster tail on a bed of macaroni and house made gouda cheese sauce, served in a personal cast iron skillet

## ORANGE GLAZED DUCK\* 23

Seared duck breast topped with an orange sauce with 5 grain rice and broccolini

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

 =Can be prepared gluten free