

SHUCKS LEGACY SPECIALS May 12th

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
STRAWBERRY CRÈME BRULÉE 9

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

Served with house rice, veggies, baguette, and butter

Monday prices:

1 LB. SNOW CRAB 29

2 LBS. SNOW CRAB 53

(Smother them in our House Cajun Butter Sauce 4)

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.

AHI TUNA CAPRESE SALAD*

19

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

OYSTER BAR*

SASSY 3.20

(Prince Edward Island)

Distinct sweet brine balanced with a salty snap

WELLFLEET 3.10

(Massachusetts)

Plump and tender, balanced flavor of creamy sweetness and brine

RIPTIDE 3.30

(Massachusetts)

Salty with a dry seaweed finish

BEAU SOLEIL 3.10

(Massachusetts)

Mild brine with a clean refined finish

EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT*

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

BLACKENED BLUEFIN TUNA TACOS* 15

AFS Bluefin on a Baja Napa cabbage mix with mango and avocado salsa. Topped with red pepper aioli and served with cilantro lime rice and seaweed salad

LOBSTER MAC AND CHEESE 27

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 and served 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