HUCKS LEGACY SPECIALS May 16th

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 BRULEE 9

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*

DUXBURY 3.20

(Massachusetts)

Ultra crisp brine with buttery meats

HONEYMOON 3.10

(New Brunswick)

Deep cups, medium salinity with a bright and clean finish

IRISH POINT 3.30

(Prince Edward Island)

Superb meats and excellency salinity

BIRCH POINT 3.10

(Maine)

Mild brine with a clean refined finish

EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

> **ROUNDABOUT*** 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

BEER BATTERED WALLEYE 22

Rich Beer Battered and Fried Walleye with a side of SPICY tartar sauce. Served with fries and slaw

ORANGE GLAZED DUCK* 23

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

BACON WRAPPED SCALLOPS N' GRITS 32

Your favorite special from 2022 is back, baby! Served with a side of grilled bread