

SHUCKS LEGACY SPECIALS JUNE 5th

FEATURED MUNCHIES

SHUCKS WINGS 12

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

FRIED MUSHROOMS 9

Served with creole ranch

DESSERT

KEY LIME PIE 6

TACO THURSDAY

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.

DRINKS

HOEGAARDEN 'STEIN STYLE' 15

Busch Apple 5

Kros Strain Cabana Crusher
6

Blood Orange Mule 12

OYSTER BAR*

SUMMER LOVE 3.10

(Prince Edward Island)

Creamy meats, salt and mineral finish

WELLFLEET 3.10

(Massachusetts)

Plump and tender, balanced flavor of creaminess and salt

PEMAQUID 3.30

(Maine)

Mildly sweet, lemon zest flavor, and solid brine

BLACK MAGIC 3.10

(Prince Edward Island)

Meaty, smooth salinity, vegetal finish

EAST POINT 1.90

(Delaware Bay)

Medium to large meats, mild salt

ROUNABOUT*

27.00

(2 of each)

SEAFOOD ENCHILADAS 25

Lobster, shrimp, and fish tucked into two enchiladas, smothered in smoked poblano cream and topped with corn & black bean salsa and sour cream. Served with dirty rice and crunchy Baja slaw. A coastal flavor bomb

CRAB STUFFED FLOUNDER 23

Tender flounder wrapped around rich crab stuffing, cooked to perfection and finished with silky hollandaise. Paired with asparagus and white rice

SHRIMP COBB SALAD 19

Juicy shrimp on crisp greens with bacon, egg, tomato, avocado, red onion, and crumbled blue cheese. Tossed in blue cheese dressing

SPICY BACON WRAPPED SHRIMP 28

4 Jumbo shrimp wrapped in bacon and stuffed with Habanero and Ghost pepper cheese. Drizzled with a cilantro lime Crema and served with mushroom risotto

BOURBON GLAZED SALMON 25

AFS Salmon grilled to perfection and topped with bourbon glaze. Served with steamed rice and broccoli


NOLA COD 25

Blackened Cod topped with Cajun cream sauce and shrimp. Served with red beans and rice and veggies

THE GRUBEN 17

Grilled marble rye with Swiss, sauerkraut, Russian dressing and crispy Grouper. With fries and a pickle

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

 =Can be prepared gluten free