

SHUCKS LEGACY SPECIALS

JUNE 13th

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
SEA SALT CARAMEL
CAKE 8

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.

PORTUGUESE MUSSELS 16

In a white wine sauce with house butter, cilantro, red onions, garlic, tomatoes Andouille and toasted baguette

OYSTER BAR*

DUXBURY 3.10

(Massachusetts)

Ultra crisp brine with buttery meats

BAD BOYS 3.20

(Nova Scotia)

Salty with a sweet clean finish

PEMAQUID 3.30

(Maine)

Mildly sweet, lemon zest flavor, and solid brine

BEAU SOLIEL 3.10

(New Brunswick)

Mildly briny with a clean refined 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



BOURBON GLAZED SALMON 25

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

SCALLOP MAFALDINE 32


Seared Scallops swimming in a creamy basil sauce tossed with Mafaldine pasta. Accompanied with Broccoli and red pepper. Served with grilled baguette



POKE BOWL* 25

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

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

 =Can be prepared gluten free