

# SHUCKS LEGACY SPECIALS

JUNE 17th

## FEATURED MUNCHIES

### SHUCKS WINGS 12

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

### FRIED MUSHROOMS 9

Served with creole ranch

## DESSERT

KEY LIME PIE 6

TIRAMISU 8

## TACO TUESDAY

### 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

### VINO TUESDAY

-\$2 off all wine by the glass

## 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

Kros Strain Cabana Crusher

6

Blood Orange Mule 12

## OYSTER BAR\*

**BLACK MAGIC 3.10**

(Prince Edward Island)

Meaty, smooth salinity and a vegetal finish

**SUNBERRY POINT 3.20**

(Maine)

Fat meat bursting with brine, smooth salty finish

**OSPREY POINT 3.30**

(Prince Edward Island)

Salty with a light, clean finish

**ISLAND PEARL 3.10**

(Prince Edward Island)

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

## PORTUGUESE MUSSELS 16

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


## SCALLOP AND SHRIMP SKEWER 36

2 Scallops and 2 JUMBO Shrimp topped with Canadian seasoning, grilled to perfection. Served on a bed of mushroom risotto and grilled asparagus

## 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

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

 =Can be prepared gluten free