

SHUCKS LEGACY SPECIALS JUNE 30th

FEATURED APPS

FRIED MUSHROOMS 9

Served with creole ranch

SHUCKS WINGS 12

6 wings made to your liking
Buffalo, BBQ, Parm Garlic,
Bourbon Glaze or Teriyaki.
Try em' charred

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.

DESSERT

KEY LIME PIE **6**
BROWNIE **6**

OYSTER BAR*

KATAMA BAY 3.10

(Prince Edward Island)

Mixes intense brine with a
sweet-cream roundness

SEX ON THE BAY 3.20

(New Brunswick)

Medium salinity with a creamy
finish

NORTH SHORE GOLD 3.20

(Prince Edward Island)

Salty with a sweet finish

VILLAGE BAY 3.10

(Nova Scotia)

Well balanced salinity, hint of
hazelnut, creamy finish

BLUE POINT 1.90

(New England)

Mild flavor, light salt content

ROUNDAABOUT*

27.00

(2 of each)

SEAFOOD ENCHILADAS 25

Lobster, shrimp, and fish tucked into two en-
chiladas, 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

POKE BOWL* 25

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

BACON WRAPPED SCALLOPS 29

4 bacon wrapped scallops topping a mound
of stone ground grits all paired with a made to
order creole cream sauce. Side of grilled
baguette


TROUT ALMONDINE 25

Almond crusted trout served with dirty rice
and a sautéed veggie medley

NOLA TILEFISH 24

Blackened Tilefish topped with a cajun cream
sauce and sautéed shrimp. With red beans
and rice

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

 =Can be prepared gluten free