

SHUCKS LEGACY SPECIALS JULY 11th

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

BRUSCHETTA 10

Grilled tomatoes, mozzarella cheese, basil and a balsamic glaze, on toasted bread

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*

BARNSTABLE 3.00

(Massachusetts)

Deep cups, briny and sweet

HAMMERHEAD 3.20

(Massachusetts)

Firm meats, intense brine and very salty

BOSS GIBSON 3.10

(New Brunswick)

Small medium oyster, mild salt content

CUPID'S CHOICE 3.10

(Prince Edward Island)

Deep cups with plump meats

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

ROUNDAABOUT*

27.00

(2 of each)

GLUTEN FREE CHEESE TORTELLINI 25

Grilled chicken and tail on Shrimp coated in our classic Scampi sauce served over GLUTEN FREE 3 cheese tortellini. With toasted bread

BUFFALO SHRIMP CAESAR WRAP 19

Crispy Shrimp tossed in buffalo sauce with romaine, red onions, crotons, parmesan cheese, and Caesar dressing. All wrapped in a gluten free tortilla. Served with fries


LOBSTER STUFFED PORTOBELLO 25

Stuffed Portobello cap, with a calamari salad with lemon grass dressing and house rice

NICOISE SALAD WITH SNAPPER 23

Traditional French salad with roasted garlic red potatoes, eggs, tomatoes, onions, kalamata olives, artichokes, and cucumbers. All tossed in a balsamic vinaigrette dressing

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

 =Can be prepared gluten free