

SHUCKS LEGACY SPECIALS JULY 16th

FEATURED APPS

FRIED PORTOBELLA MUSH-ROOMS 9

Served with creole ranch

SHUCKS WINGS 12

 6 wings made to your liking Buffalo, BBQ, Spicy BBQ or Teriyaki.

CRISPY ASPARAGUS 8

Served with creole ranch

SHRIMP CEVICHE TOSTADA 10

Shrimp, avocado, tomato, red onion, cilantro, serrano peppers, lime juice, and guajillo hot sauce in a crispy tostada

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.

OYSTER BAR*

BARNSTABLE 3.00

(Massachusetts)

Deep cups, briny and salty

OSPREY POINT 3.20

(Prince Edward Island)

Salty with a light clean finish

SASSY 3.10

(Prince Edward Island)

Distinct sweet brine balanced with a salty snap

BLACK MAGIC 3.10

(Prince Edward Island)

Meaty, smooth salinity, vegetal finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

DESSERT

KEY LIME PIE 6

CARROT CAKE 8

OYSTER WEDNESDAY!

\$1.50 HALF SHELL OYSTERS ALL DAY

Dine-in only

DOZEN PEEL & EAT SHRIMP 6

Dine-in only

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

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

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

FLYING PIG ANDOUILLE SANDWICH 14

Our incredibly popular Andouille Sausage, grilled and stuffed in a crispy baguette bun with spicy mustard drizzle. Served with a side of fries

DEEP SEA MAHI MAHI 26

Seared Mahi Mahi topped with house made lobster sauce and deep sea crab meat. Served with steamed rice and grilled asparagus

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



=Can be prepared gluten free