

# SHUCKS LEGACY SPECIALS SEPT 5th

## FEATURED APPS



### SHUCKS WINGS 12

6 wings made to your liking Buffalo, BBQ, Spicy BBQ, bourbon glaze or Teriyaki. Try them Charred



### SOFT SHELL CRAB 14

2 Crispy soft shell crabs, served with Cajun remoulade

## DESSERT

KEY LIME PIE 6

COCONUT CREAM PIE 6

## 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\*

BOOMAMOTO 2.90

(Massachusetts)

Salty with a dry seaweed finish

PINK MOON 2.80

(Prince Edward Island)

Creamy meats, perfect balance of salt & mineral finish

ISLAND PEARL 3.30

(Prince Edward Island)

Medium salinity with a creamy finish

CUPID CHOICE 3.10

(Prince Edward Island)

Deep cups with plump meats and a blast of brininess

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

ROUNDAABOUT\*

27.00

(2 of each)

## Special Entrees

### NEPTUNES PASTA 27

Mussels, Clams, Shrimp, Calamari, Cherry tomatoes, and Basil, in a made to order white wine and garlic pasta sauce tossed with linguini. Served with a side of grilled baguette

### SEARED SCALLOPS 32

Scallops seared and topped with house made basil butter, served with broccoli and clam risotto

### SEAFOOD MANICOTTI 24

Manicotti stuffed with crab meat, fish, lobster and shrimp topped with a cheese sauce. Served with tossed greens and quinoa



### POKE BOWL\* 22

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