SHUCKS LEGACY SPECIALS SEPT 16th

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

Manao Habanero Shrimp 10

Crispy shrimp topped with a mango habanero sauce

Crispy Shrooms 9

Fried Portobello mushrooms, served with creole ranch

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

SEAFOOD BOIL

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

DESSERT

KEY LIME PIE 6 COCONUT CREAM PIE 6

OYSTER BAR*

PINK MOON 3.30

(New Brunswick)

Perfect balance of sweet and mineral finish

S.W SENSATION 2.80

(Prince Edward Island) Deep salty brine, showstopper

SWEET PETITE 3.30

(Massachusetts)

Deep cups, full meats, intense brine with a sweet finish

BAD BOYS 3.30

(Nova Scotia)

Distinct sweet brine followed by a salty snap

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

ROUNDABOUT* 27.00 (2 of each)

Nola' Monkfish 23

Blackened monkfish topped with a made to order Cajun cream sauce and sautéed shrimp. Served with red beans & rice

Ahi Tuna Nachos 21

Marinated Ahi Tuna on freshly fried flour tortilla chips topped with red pepper aioli, wasabi mayo and seaweed salad

Halibut 'n Chips 25

Alaskan Halibut served with Cajun fries

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