

SHUCKS LEGACY SPECIALS

OCT 24th

FEATURED APPS

Shucks Wings 12

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

Mango Habanero

Shrimp 10

Crispy shrimp topped with a mango habanero sauce

Crispy Shrooms 9

Fried Portobello mushrooms, served with creole ranch

Clobster Guac 17

Crab and lobster mix on fresh made guacamole. Served with tri color corn tortilla chips

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*

PINK MOON 2.80

(Prince Edward Island)

Creamy meats, perfect balance of salt and mineral finish

MALPEQUE 3.10

(Prince Edward Island)

Light bodied, high brine, with a clean, sweet finish

HAMMERHEAD 3.10

(Massachusetts)

Deep cups, high brine with a clean finish

BEAU SOLIEL 3.20

(New Brunswick)

Mild brine with a clean & refined finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt

ROUNDAABOUT*

27.00

(2 of each)

DESSERT

KEY LIME PIE 6



Greg's Crab & Corn Chowder

Cup 6

Bowl 9

Special Entrees

Bacon Wrapped Stuffed Chicken 19

Marinated chicken breast wrapped in bacon and stuffed with spinach and cheese. Topped with a house made gravy and sided with mashed potatoes and charred sprouts

Chilean Seabass 30

Citrus seared AFS Chilean Seabass topping a Pappardelle pasta tossed in a made to order basil butter sauce with red onion, mushroom, cherry tomatoes and broccoli.

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



=Can be prepared gluten free