

SHUCKS LEGACY SPECIALS

NOV 18th

FEATURED APPS

Shucks Wings 12

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

Crispy Shrooms 9

Fried Portobello mushrooms, served with creole ranch

Clobster Guac 17

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

TOMATO BASIL SOUP

Cup 6

Bowl 9

Bread Bowl 12

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

DESSERT

KEY LIME PIE 6

OREO CAKE 7

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.

MUSSELMANIA

Portuguese Mussels 15

Classic white wine, garlic, onion and Andouille sausage, topped with cilantro

Bada—Bing Mussels 15

Heavy Italian influence, tomato broth, garlic and fresh Basil

Voodoo Mussels 15

Extra flavor and Extra Hot made with our famous NOLA Butter

1 lb servings swimming in broth and grilled baguette

OYSTER BAR*

WICKEDLY WILD 2.80

(Prince Edward Island)

Clean with a classic briny flavor

BOSS GIBSON 3.10

(New Brunswick)

Salty with a sweet finish

BEAU SOLIEL 3.30

(Nova Scotia)

Mildly briny with a clean and refined finish

WELLFLEET 3.10

(Prince Edward Island)

Plump and tender balanced flavor of creamy sweetness and brine

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNDAOUT*

27.00

(2 of each)

Blackened Grouper 24

AFS Grouper blackened with AFS Blackening and topped with a sweet mango salsa, served with steamed rice and veggies

Grilled Shrimp Skewers 20

2 Canadian grilled skewers of shrimp, served with dirty rice and sautéed veggies


Beer Battered Walleye & Chips 25

Served with cajun fries and a spicy tartar sauce

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

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

 =Can be prepared gluten free