

SHUCKS LEGACY SPECIALS

NOV 30th

FEATURED APPS

Shucks Wings 12

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

Tempura Shrimp 9

Served with a red pepper aioli

Clobster Guac 17

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

Crispy Shrooms 9

Fried Portobello mushrooms served with creole ranch

CHICKEN DIABLO SOUP

Cup 6

Bowl 9

Bread Bowl 12

DESSERT

KEY LIME PIE 6

BREAD PUDDING 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*

WILD MARTHAS 2.50

(Massachusetts)

Clean with a classic briny flavor

RIPTIDE 2.90

(Massachusetts)

Salty with a dry seaweed finish

ROCKY SHORE 3.30

(Prince Edward Island)

Deep cupped oyster bursting with salty liquor

NORTH SHORE GOLD

3.10

(Prince Edward Island)

Salty with a sweet finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNABOUT*

27.00

(2 of each)

Blackened Grouper 24

AFS Grouper blackened with AFS Blackened seasoning and topped with a pineapple salsa, served with steamed rice and broccoli

Bay Scallop Risotto 27

Incredibly tender Bay Scallops, seared in our house basil butter on a bed of made to order creamy risotto

Trout Almondine 17

Almond crusted trout seared to perfection and served with steamed rice and sautéed veggies

Crispy Cajun Basa 17

Crispy Basa drizzled with Cajun remoulade. With baby cakes and slaw

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

 =Can be prepared gluten free