

# SHUCKS LEGACY SPECIALS

DEC 7th

## FEATURED APPS

### Shucks Wings 12

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

### 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

## SOUP DU JOUR

### VEGETABLE BEEF

Cup 6

Bowl 9

Bread Bowl 12

## 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

## 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.

## DESSERT

KEY LIME PIE 6  
BREAD PUDDING 10  
(With Ice Cream)

## OYSTER BAR\*

### WILD MARTHAS 2.50

(Massachusetts)

Clean with a classic briny flavor

### MOONDANCER 3.10

(Maine)

Sweet & salty, briny kiss

### PEMAQUID 3.20

(Maine)

Mildly sweet, lemony zest flavor and solid brine

### PINK MOON 3.10

(Prince Edward Island)

Creamy meats, perfect balance of salt and mineral finish

### EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

### ROUNDAABOUT\*

27.00

(2 of each)



## Canadian Grilled Chilean Sea Bass 35

AFS Sea Bass coated in our Canadian Grill seasoning, served on a bed of creamy risotto and grilled broccolini



## Seafood Cioppino 36

A classic fisherman's stew, Bay scallops, clams, mussels, shrimp, fish and a snow crab leg. All in a rich and savory tomato broth. With grilled baguette



## Seafood Quiche 18

House made quiche with lobster, shrimp & crab baked into a beautiful quiche with onions, red peppers and Munster all topped with hollandaise, Paired with greens light tossed in our Lemon Vinny

## Shrimp and Mahi Kabob 24

Served with a grilled veggie Kabob and cilantro lime rice. Drizzled with a balsamic glaze.

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



=Can be prepared gluten free