SHUCKS LEGACY SPECIALS DEC 19th

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 4

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

Snow Crab Cocktail Claws 18 @

8 Steamed Snow Crab Claws drizzled with hot melted garlic butter

SOUP DU JOUR

PORK CHILI VERDE

Cup 6 Bowl 9

DEEP SEA MAHI MAHI 27

Seared Mahi Mahi topped with crab meat and lobster sauce. Served with steamed rice and asparagus

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

HONEYMOON 3.10

(New Brunswick)

Deep cups, medium salinity with a bright and clean finish

DAMARISCOTTA 2.80

(Maine)

Salty, full bodied and clean finish

DUXBURY 3.10

(Massachusetts)

Slightly sweet with a hint of seaweed, medium salt

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

> **ROUNDABOUT*** 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 asparagus

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 baquette

Seafood Quiche 18

House made quiche with lobster, shrimp, & crab baked into a beautiful quiche with onions, red pepper and Munster all topped with hollandaise, paired with greens lightly tossed in our lemon vinny