

SHUCKS LEGACY SPECIALS

JAN 31st

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

Served with Creole ranch

Portuguese Mussels 15

1 pound of P.E.I mussels in a made to order white wine butter sauce and finished with Andouille sausage, chopped onion and fresh cilantro

Mushroom Soup

5/8

DESSERT

KEY LIME PIE 6

BROWNIE 5

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 and all the butter you could want. She's got a little kick.

OYSTER BAR*

BEAU SOLEIL 3.30

(New Brunswick)

Medium briny with a clean refined finish

GLACIER BAY 3.10

(New Brunswick)

Medium brine with a mild sweet finish

MALPEQUE 2.90

(Prince Edward Island)

Light bodied, high brininess and a clean, sweet finish

NORTHSHORE GOLD 3.10

(Prince Edward Island)

Salt with a sweet finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNDABOUT*

27.00

(2 of each)

Salmon & Garfunkel 22

Hello flavor, my old friend...Grilled salmon and ribboned Malfaldine pasta come together in a creamy herb sauce featuring parsley, sage, rosemary, and thyme. *Pasta only 14*

Coconut Shrimp & Chips 18

Served with fries and coleslaw

Dock Side Lunch 15

Carnivores rejoice, Big side of shucks Red Beans topped with sautéed shrimp and our world famous grilled Andouille Sausage

Florida Grouper Sandwich 21

Crispy grouper on a grilled Ciabatta with a Napa slaw, Mango Pico De Gallo and red pepper aioli. With fries & coleslaw

Nola Monkfish 25

Blackened Monkfish topped with a creole cream sauce and sautéed shrimp. Served with red beans and rice