

SHUCKS LEGACY SPECIALS Feb 6th

FEATURED APPS

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

Creamy Chicken and Gnocchi 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.

Whole Branzino 28

A beautifully crisped whole Mediterranean sea bass with golden-crisp skin and tender, flaky meat. Served with Cajun fries, slaw and a side of Cajun remoulade

OYSTER BAR*

MOOKIEMOTO 3.10

(Maine)

High salinity and a sweet finish

KATAMA BAY 2.90

(Massachusetts)

Mixes intense brine with sweet-cream roundness sweet finish

SUNBERRY PT. 3.00

(Prince Edward Island)

Fat meat, bursting with brine

PLYMOUTH BLUFF 3.00

(Massachusetts)

Briny, clean with a wonderful texture

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNABOUT*

27.00

(2 of each)

Caribbean Black Cod 22

Blackened Black Cod topped with spicy mango salsa on a bed of cilantro lime rice and a side of sautéed veggies

Tasso & Grits 20

Cheesy organic stone ground grits with Andouille sausage, Tasso ham and a creamy Cajun sauce. Served with grilled baguette


Dock Side Lunch 15

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

Tempura Shrimp & Chips 18

Tempura battered shrimp, served with fries, slaw and a red pepper aioli

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

 =Can be prepared gluten free