

SHUCKS LEGACY SPECIALS

Feb 7th

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

Clobster Guac 17

Crab and lobster mix on house made fresh guacamole.

Served with tri-color corn tortilla chips

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.

OYSTER BAR*

SAVAGE BLONDE 3.10

(Prince Edward Island)

Full meats, sharp brine, sweet finish

TIDAL TEASE 2.90

(Prince Edward Island)

Wild Caught. Clean brine, subtle mineral finish

BOSS GIBSON 3.00

(New Brunswick)

Salty with a clean finish

TUXEDO 3.00

(Prince Edward Island)

Perfect combination of sweet & salty

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNDAABOUT*

27.00

(2 of each)

Tasso & Grits 20

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

Almondine Trout 25

Almond crusted trout served with dirty rice and a sautéed veggie medley


Dock Side Lunch 15

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

Coconut 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