

# SHUCKS LEGACY SPECIALS

Feb 10th

## 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 & Gnocchi

5/8

## TACO TUESDAY

### FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

### SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

*Served with house rice and refried beans*

**\$4.50 Margaritas ALL DAY**

## 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

### UXEDO 3.00

**(Prince Edward Island)**

Perfect combination of sweet & salty

### EAST POINT 1.90

**(Delaware Bay)**

Mild flavor with light salt content

## ROUNDABOUT\*

**27.00**

**(2 of each)**

## DESSERT

KEY LIME PIE 6

BROWNIE 5

## Tasso & Grits 20

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

### Crispy Cajun Basa 18

Drizzled with our Cajun remoulade and served with baby cakes & slaw

### 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