

SHUCKS LEGACY SPECIALS

Feb 12th

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

DESSERT

KEY LIME PIE 6

CARMEL BROWNIE CHEESEAKE 10

TACO

THURSDAY

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

BARE NAKED 3.30

(Rhode Island)

Silky and smooth, with a mineral finish

KATAMA BAY 2.70

(New Brunswick)

Salty with a clean finish

MOOKIEMOTO 2.90

(Maryland)

Brand new: you tell us!

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNABOUT*

27.00

(2 of each)

Halibut & Chips 28

Wild caught Halibut fried with the thinnest breading in town. Served with fries and slaw

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