

SHUCKS LEGACY SPECIALS

Feb 13th

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

Shucks Wings 12

6 wings made to your liking buffalo, BBQ, spicy BBQ, Bourbon glaze, or teriyaki. Try them Charred

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*

NORTHE SHORE GOLD

3.10

(Prince Edward Island)

Salty with a 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

DESSERT

KEY LIME PIE 6
CARMEL BROWNIE
CHEESECAKE WITH
STRAWBERRYS 10

ROUNDAABOUT*

27.00

(2 of each)



Halibut & Chips 32

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

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



=Can be prepared gluten free