

SHUCKS LEGACY SPECIALS

Feb 14th

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

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

DESSERT

KEY LIME PIE 6

CARMEL BROWNIE
CHEESECAKE WITH
STRAWBERRYS 10



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*

BARE NAKED 3.10

(Rhode Island)

Silky and smooth with a mineral finish

SAVAGE BLONDE 3.30

(Rhode Island)

Full meats, sharp brine, sweet finish

HOPE ISLAND 2.70

(Rhode Island)

Briny with a mineral finish, extremely hearty, dry- wine like finish

PIRATE 2.90

(Massachusetts)

Very distinct taste of the ocean

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

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