

SHUCKS LEGACY SPECIALS

Feb 18th

FEATURED APPS

Shucks Wings 12

6 wings made to your liking
Buffalo, BBQ, Spicy BBQ, 3 Alarm,
Parmesan Garlic or Teriyaki. Try
em' charred.

Fried Mushrooms 9

served with creole ranch

2 Softshell Crab 15

Served with Cajun Remoulade

Crawfish Popcorn 13

Crispy crawfish served with a Ca-
jun remoulade

-Add okra for 2

Gator Bites 16

Crispy Or Blackened. Served with
a Cajun Remoulade

Crispy Whole Hot Okra 8

Served with Creole ranch

Greg's Crab & Corn

Chowder

DESSERT

KEY LIME PIE 6

CARMEL BROWNIE
CHEESECAKE WITH
STRAWBERRIES 10

SEAFOOD BOIL 88

Great for two to split, or for
one to treat yourself! Two
pounds of seafood. Includ-
ing: 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 ba-
guette bread and all the
butter you could want.
She's got a little kick.

OYSTER BAR*

PEMAQUID 3.10

(Maine)

Mildly sweet with a lemony
zest flavor

BARE NAKED 3.30

(Rhode Island)

Plump buttery meats, unique
soft salty flavor

SKINNY DIPPER 2.70

(Rhode Island)

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

HONEYMOON 2.80

(New Brunswick)

Deep cups, medium salinity

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

ROUNDABOUT*

27.00

(2 of each)

Crispy Halibut 32

Best Halibut you'll ever have. Simply Fried with fries and slaw

Blackened Shrimp Skewers 22

2 Skewers of blackened shrimp seared to perfection, served with red
beans & rice and crispy okra. With a side of Cajun Remoulade

Mediterranean Grilled Grouper 33

Brazilian Grouper grilled with dill, kalamata olives, capers, cherry toma-
toes grilled with a citrus garlic sauce. Served with roasted red potatoes
and grilled zucchini and squash