

# SHUCKS LEGACY SPECIALS

Feb 19th

## 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

### Crispy Whole Hot Okra 8

Served with Creole ranch

#### Greg's Crab & Corn

#### Chowder

Cup 7 — Bowl 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 Mus-  
sels, Little Neck Clams &  
Andouille Sausage served with  
corn on the cob, red potatoes  
and hard boiled eggs. Served  
with house rice and baguette  
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)**

## 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

## DESSERT

### KEY LIME PIE 6

CARMEL BROWNIE  
CHEESECAKE WITH  
STRAWBERRIES 10

## 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 tomatoes grilled  
with a citrus garlic sauce. Served with roasted red potatoes and grilled zucchini  
and squash

## Basil Butter Scallops 32

Perfectly seared Scallops topped with a homemade basil butter and served on  
bed of tarragon risotto and broccolini

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

 =Can be prepared gluten free