

# SHUCKS LEGACY SPECIALS Feb 21st

## FEATURED APPS



### Crab Risotto Balls 9

Crab Balls stuffed with tarragon risotto and topped with a creamy basil sauce



### Fried Mushrooms 9

served with creole ranch



### 2 Softshell Crab 15

Served with Cajun Remoulade



### Crawfish Popcorn 13

Crispy crawfish served with a Cajun remoulade  
-Add okra for 2



### Crispy Whole Hot Okra 8

Served with Creole ranch



### Clobster Guac 17

Crab and lobster mix on house made fresh guacamole. Served with tri color corn tortilla chips

### Vegetable Lentil

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 Mussels, 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\*

### DREAMBOAT 3.00

(Rhode Island)

Fresh with a sweet and salty flavor

### PEMAQUID 3.20

(Maine)

Mildly sweet, lemon zest flavor and a solid brininess

### BLACK POINT 3.20

(Nova Scotia)

Faintly sweet, salty and a cucumber finish

### HONEYMOON 2.80

(New Brunswick)

Deep cups, medium salinity

### EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

## DESSERT

KEY LIME PIE 6

CARMEL BROWNIE  
CHEESECAKE WITH  
STRAWBERRIES 10

## ROUNDAABOUT\*

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



### 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