

SHUCKS LEGACY SPECIALS

Feb 27th

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

Vegetable Lentil

Cup 4 — Bowl 7



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.

DESSERT

KEY LIME PIE 6

CARMEL BROWNIE CHEESECAKE WITH STRAWBERRYS 10

OYSTER BAR*

RIPTIDE 2.90

(Massachusetts)

Intense full flavor brine with rich seaweed notes

PEMAQUID 3.20

(Maine)

Mildly sweet, lemon zest flavor and a solid brinness

BOOMAMOTO 3.20

(Massachusetts)

Salty with a dry seaweed Finish

SUMMER LOVE 2.60

(Prince Edward Island)

Creamy meat, salt finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNABOUT*

27.00

(2 of each)

Sesame Crusted Tuna* 22

Seared Albacore tuna with a sesame seed crust and served with cilantro lime rice and a calamari salad

Blackened Shrimp Skewers 22

2 Skewers of blackened shrimp seared to perfection, served with red beans & rice and sautéed vegetable. With a Cajun Remoulade drizzle

Seared Petrale Sole 17

Seared Petrale Sole topped with a basil butter. Served with steamed rice and sautéed vegetable

Mahi & Chips 20

Thinly breaded crispy Mahi Mahi served with fries and coleslaw

Orange Roughy Almondine 23

Almond crusted Orange Roughy seared to perfection and served with steamed rice and sautéed vegetables

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

 =Can be prepared gluten free