

# SHUCKS LEGACY SPECIALS Feb 28th

## 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

### SS Crab App 17

2 Soft Shell crab fried

## 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 ba-

quette and all the but-

ter you could want.

She's got a little kick.

## OYSTER BAR\*

### RIPTIDE 2.90

(Massachusetts)

Intense full flavor brine with rich seaweed notes

### LUNA BELLA 3.20

(Washington)

Firm meats, medium salinity, mild minerality

### 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



## DESSERT

KEY LIME PIE 6

## ROUNDAABOUT\*

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 broccoli

### 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

## Battered Walleye & Chips 25

Served with cajun fries, coleslaw, & spicy tarter sauce

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

 =Can be prepared gluten free