



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 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.

OYSTER BAR*

RIPTIDE 2.90

(Massachusetts)

Intense full flavor brine with rich seaweed notes

MOOKIEMOTTO 3.20

(Maine)

Firm meats, medium salinity, mild minerality

CUPIDS CHOICE 3.20

(Prince Edward Island)

Deep cups with plump meats and a blast of brine

SUMMER LOVE 2.60

(Prince Edward Island)

Creamy meat, salt finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

CHOWDER DAYS

New England Clam Chowder

6.5 cup / 9.5 bowl

Manhattan Clam Chowder

6.5 cup / 9.5 bowl

Rhode Island Clam Chowder

6.5 cup / 9.5 bowl

**TRY A TASTING FLIGHT ALL
THREE FOR \$9!**

DESSERT

KEY LIME PIE 6

ROUNABOUT*

27.00

(2 of each)

Pork Tenderloin 16

Served on toasted Ciabatta with lettuce, onion, and tomatoes. With fries, pickle and a side of red pepper aioli

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