

SHUCKS LEGACY SPECIALS

Mar 5th

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

BAD BOYS 3.20

(Nova Scotia)

Salty with a sweet finish

SUMMER LOVE 2.60

(Prince Edward Island)

Creamy meat, salt finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

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

CHOCOLATE CAKE 5

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



Grilled Barramundi 25

Grilled AFS Barramundi topped with our house made basil butter. Served with tarragon risotto and grilled asparagus

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