

SHUCKS LEGACY SPECIALS

Mar 7th

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

Fish Chowder

Cup 6—Bowl 8

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

MER BLEUE 3.10

(New Brunswick)

Clean, moderately briny taste and creamy finish

BAD BOYS 3.20

(Nova Scotia)

Salty with a sweet finish

BLACK POINT 2.60

(Nova Scotia)

Faintly sweet, salty, and a cucumber finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content



DESSERT

KEY LIME PIE 6
CHOCOLATE CAKE 5

ROUNABOUT*

27.00

(2 of each)

Mahi and Chips 20

Thinly breaded Mahi Mahi served with fries and coleslaw

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

Salmon & Garfunkel 22

Hello flavor, my old friend...Grilled salmon and ribboned Malfaldine pasta come together in a creamy herb sauce featuring parsley, sage, rosemary, and thyme. *Pasta only 14*

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

 =Can be prepared gluten free