

SHUCKS LEGACY SPECIALS

Mar 14th

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

Shucks Wings 12

6 wings made to your liking
buffalo, BBQ, spicy BBQ, Bour-
bon glaze, or teriyaki. Try them
Charred

Veggie & Meatball Soup Cup 5 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 Mus-
sels, 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

DUXBURY 3.10

(Massachusetts)

Ultra crisp brine with buttery
meats

PACIFIC RIM 3.20

(British Columbia)

Delicate mellow notes, sweet
with light salinity

BLACK POINT 2.60

(Nova Scotia)

Faintly sweet, salty, and a cu-
cumber finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

Battered Walleye and Chips 25

Served with fries and
coleslaw with a spicy
tartar sauce

DESSERT

KEY LIME PIE 6
CHOCOLATE CAKE 5

ROUNDAABOUT*

27.00

(2 of each)

Bay Scallop Risotto 25

Seared Bay Scallops on a bed of creamy tarragon risotto with a basil cream drizzled.
Served with a side grilled asparagus

Grilled Swordfish 25

Grilled Swordfish topped with mango salsa. Served with Veggies and steamed rice

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

Salmon & Garfunkel 22

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

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

 =Can be prepared gluten free