

# SHUCKS LEGACY SPECIALS

Mar 15th

## 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

## DESSERT

KEY LIME PIE 6

CHOCOLATE CAKE 5

## Battered Walleye and Chips 25

Served with fries and  
coleslaw with a spicy  
tartar sauce

## 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 pota-  
toes and hard boiled  
eggs. Served with  
house rice and ba-  
guette and all the  
butter you could  
want. She's got a little  
kick.

## OYSTER BAR\*

### GLACIER BAY 2.90

(New Brunswick)

Medium brine with a mild  
sweet finish

### SWEET PEAKE 3.10

(Virginia)

Ultra crisp brine with buttery  
meats

### PACIFIC RIM 3.20

(British Columbia)

Delicate mellow notes, sweet  
with light salinity

### BRAWNY 2.60

(Virginia)

Faintly sweet, salty, and a  
cucumber finish

### EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt  
content

## ROUNABOUT\*

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

## 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

## Poke Bowl\* 22

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of wasabi mayo

## Pork Tenderloin 16

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

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

 =Can be prepared gluten free