

SHUCKS LEGACY SPECIALS

Mar 16th

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

Broccoli Cheddar Soup

Cup 6

Bread Bowl 10

DESSERT

KEY LIME PIE 6
CHOCOLATE CAKE 5

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

Served with house rice, veggies,
baguette, and butter

Monday prices:

1 LB. SNOW CRAB 27

2 LBS. SNOW CRAB 53

(Smother them in our Cajun Butter
Sauce 4)

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

MOOKIEMOTO 3.20

(Maine)

Bright briny taste, creamy
sweetness and a hint of melon

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