

# SHUCKS LEGACY SPECIALS

Mar 19th

## FEATURED APPS

### Crispy Shrooms 9

Served with Creole ranch

### Shucks Wings 12

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

### Broccoli Cheddar Soup

Cup 6

Bread Bowl 10

## 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

## 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.

## DESSERT

KEY LIME PIE 6

CHOCOLATE CAKE

W/ ICE CREAM 6 

## OYSTER BAR\*

DUXBURY 2.80

(Massachusetts)

Medium to large, medium salt

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

BLACK POINT 2.70

(Maine)

Mild salty start, clean 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

## Grilled Shrimp Skewers 22

2 Skewers of grilled shrimp, served with house rice and sautéed vegetables

## Blackened Red Fish 19

Served with red beans and rice

## Seared Monkfish With Beurre Blanc Sauce 25

A luxurious French dish featuring delicately seared Monkfish, drizzled with a silky, tangy emulsion of white wine and butter. Served with brown rice & quinoa and grilled asparagus

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

 =Can be prepared gluten free