

SHUCKS LEGACY SPECIALS

Mar 20th

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

Clobster Guac 17

Crab and lobster mix on
house made fresh guaca-
mole, served with tri-color
corn tortilla chips

Broccoli Cheddar Soup

Cup 6

Bread Bowl 10

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*

DUXBURY 2.80

(Massachusetts)

Medium to large, medium salt

SWEET PEAKE 3.10

(Virginia)

Ultra crisp brine with buttery
meats

HONEYMOON 3.10

(New Brunswick)

Deep cups, medium salinity,
clean and bright finish

BLACK POINT 2.70

(Maine)

Mild salty start, clean finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

DESSERT

KEY LIME PIE 6
CHOCOLATE CAKE
W/ ICE CREAM 6



ROUNABOUT*

27.00

(2 of each)

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

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