

# SHUCKS LEGACY SPECIALS

Mar 22nd

## 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

## 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

### BAD BOYS 3.10

(Nova Scotia)

Briny with a smooth finish

### HONEYMOON 3.10

(New Brunswick)

Deep cups, medium salinity,  
clean and bright finish

### TUXEDO 2.70

(Prince Edward Island)

Perfect combination of sweet  
and salty

### EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt  
content

## DESSERT

KEY LIME PIE 6

BROWNIE

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

### NOLA Monkfish 23

Seared Monkfish, topped with Cajun cream sauce and shrimp.. Served with red beans & rice and  
veggies.

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

 =Can be prepared gluten free