

SHUCKS LEGACY SPECIALS

Mar 23rd

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 guacamole.
Served with tri-color corn

Broccoli Cheddar Soup

Cup 6

Bread Bowl 10

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 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

RIPTIDE 3.10

(Massachusetts)

Salty with a dry seaweed finish

KATAMA 3.10

(Massachusetts)

Mixes intense brine with a
sweet-cream roundness

POT O GOLDBLOCKS

2.70

(Virginia)

Sweet taste with a clean salty
bite

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

DESSERT

KEY LIME PIE 6

BROWNIE  6

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