

SHUCKS LEGACY SPECIALS

April 4th

FEATURED APPS

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

Soft Shell Crab 17

2 soft shell crabs served with a side of cajun remoulade

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*

HONEYMOON 2.60

(New Brunswick)

Deep cups, medium salinity, bright & clean finish

SPRING FLING 3.10

(Rhode Island)

Mild salinity, clean finish

LUNA BELLA 3.10

(Washington)

Firm meats, medium salinity, mild minerality

PADDY'S PEARLS 2.70

(Maine)

Bright, clean, and sweet flavor with a light brine

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)

Grilled Shrimp Skewers 22

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

Crispy Halibut 32

Best Halibut you'll ever have. Simply fried with fries and slaw


NOLA Monkfish 22

Blackened Monkfish topped with a made to order cajun cream sauce and sautéed shrimp. Served with red beans and rice

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

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

 =Can be prepared gluten free