

SHUCKS LEGACY SPECIALS April 11th

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

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

Shucks Wings 12

6 wings made to your liking buffalo, BBQ, spicy BBQ, or teriyaki. Try them charred

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*

RIPTIDE 2.60

(Massachusetts)

Salty with a dry seaweed finish

CHINCOTEAGUE 3.10

(Virginia)

Distinctive briny flavor with a sweet finish

MOOKIE MOTO 3.10

(Maine)

High salinity, sweet finish

VILLAGE BAY 2.70

(Prince Edward Island)

Well balanced salinity, hint of hazelnut, creamy finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt Content

DESSERT

KEY LIME PIE 6

GF RASPBERRY ALMOND

SHORTBREAD 9

CARBLISS

Black Raspberry 4

CORONA

Sunbrew 4

ROUNABOUT*

27.00

(2 of each)

GF 4 Cheese Chicken Tortellini 18

Marinated and grilled chicken, mixed bell peppers, broccoli, spinach and garlic coated in a creamy pesto


GF Buffalo Shrimp Caesar Wrap 17

Crispy buffalo shrimp, romaine, parmesan cheese, red onions and croutons wrapped in a GLUTEN FREE tortilla. Served with house made potato chips and pickle. With a side of ranch

GF Mahi Mahi Taco Salad 20

Crispy Mahi Mahi atop a bed of mixed greens, black bean salsa, tomatoes, shredded cheese and avocado. Served in a GLUTEN FREE taco shell bowl. With our house creole ranch

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

 =Can be prepared gluten free