

SHUCKS LEGACY SPECIALS April 17th

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

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

Canadian Grilled Shrimp 13

Served with cocktail sauce 

CARBLISS

Black Raspberry 4

CORONA

Sunbrew 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*

RIPTIDE 2.60

(Massachusetts)

Salty with a dry seaweed finish

MISTY POINT 2.70

(Chesapeake Bay)

Deep cups with a briny flavor with celery and grass notes

Fortune 3.20

(Prince Edward Island)

Sharp brine, Crunchy meats, sweet finish

NETARTS BAY 3.40

(Oregon)

Strong mineral flavor and soft meats

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt Content

ROUNABOUT*

27.00

(2 of each)



DESSERT

KEY LIME PIE 6

BROWNIE 5

W/ice cream

4 Cheese Chicken Tortellini 18

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


Battered Walleye and Chips 25

Served with fries and coleslaw with a spicy tartar sauce


Deep Sea Mahi Mahi 29

Seared Mahi Mahi topped with house made lobster sauce and deep sea crab meat. Served with steamed rice and grilled asparagus

Poke Bowl* 22

Raw, cubed salmon OR Ahi tuna  with avocado, steamed rice, fresh sliced veggies, wontons and served with a side of soy sauce and a wasabi mayo

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

 =Can be prepared gluten free