

SHUCKS LEGACY SPECIALS April 26th

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

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 

Clobster Guac 17

Crab and lobster mix on house made fresh guacamole. Served with tri-color corn chips

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*

BLACK POINT 3.20

(Nova Scotia)

Sweet, salty, and a cucumber finish

FIRST KISS 2.70

(Rhode Island)

Profoundly briny with a sweet finish

SASSY 3.20

(Prince Edward Island)

Distinct sweet brine, balanced with a salty snap

BEAVERTAIL 3.00

(Rhode Island)

Large and Deep cups with a strong briny flavor and a sweet finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt

Oyster Stew

Cup 6.5

Bowl 9.5



DESSERT

KEY LIME PIE 6

BROWNIE 5

W/ice cream

ROUNDAABOUT*

27.00

(2 of each)

Seafood Enchiladas 25

Packed with Lobster, shrimp and fish then smothered in our smoked poblano cheese sauce. Topped with sour cream and cheese and served with house rice and Baja slaw

Battered Walleye and Chips 25

Served with fries and coleslaw with a spicy tartar sauce



Crispy Mahi Mahi 24

Mahi Mahi fried to perfection. Served with Fries and slaw

Lobster Mac & Cheese 32

Smoked Gouda mac and cheese in a cast iron skillet topped with a buttery charred split lobster tail

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



=Can be prepared gluten free