

SHUCKS LEGACY SPECIALS May 3rd

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

Shucks Wings 10

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

Portuguese Mussels 14

1 pound of P.E.I mussels in a made to order white wine butter sauce and finished with Andouille sausage, chopped onion and fresh cilantro

Creole Edamame 8

Steamed edamame salted and tossed in creole seasoning

Mango Shotta Margarita 6

Electric Blue Mule 10

Watermelon Mule 10

DESSERT

KEY LIME PIE 6

RED VELVET 8

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*

MIDNIGHT KISS 2.80

(Rhode Island)

Mild brine and hint of sweetness

SAMISH PEARL 2.70

(Washington)

Full firm meats, delicate cucumber notes & crisp salty brine

KATAMA BAY 3.60

(Massachusetts)

Mixes intense brine with sweet cream roundness

DUXBURY 3.00

(Massachusetts)

Ultra crisp brine with buttery meats

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt Content

ROUNDAABOUT*

27.00

(2 of each)

Grilled Shrimp Skewers 22

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


Lobster Stuffed Salmon 32

Salmon wrapped around a rich lobster stuffing and topped with lobster sauce. Served with grilled asparagus and blue cheese roasted potatoes

Poke Bowl* 22

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and sides of wasabi mayo and soy sauce

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

 =Can be prepared gluten free