

SHUCKS LEGACY SPECIALS May 8th

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

Scallop Cargot 18

Bay scallops with garlic butter & Muenster cheese.
With Baguette



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, baguette and all the butter you could want. She's got a little kick.

DESSERT

KEY LIME PIE 6
RED VELVET CAKE 8

OYSTER BAR*

DREAMBOAT 3.40

(Rhode Island)

Briny, bright and fresh

SPRING FLING 2.70

(Rhode Island)

Creamy with intense brine and a mineral finish

MIDNIGHT KISS 3.60

(Rhode Island)

Salty with a sweet and briny finish

SASSY 3.20

(Prince Edward Island)

Sweet brine balanced with a salty snap

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt Content

ROUNABOUT*

27.00

(2 of each)

Swordfish and Shrimp Kabob 27

2 Jumbo shrimp and fresh Swordfish grilled to perfection paired with a grilled veggie kabob. On a bed of cilantro lime rice and drizzled with a balsamic glaze

Citrus Seared Scallops 32

4 seared Scallops topped with a homemade basil butter. Served on cauliflower mash and tri color quinoa

Oscar Salmon En Croute 28

Fresh seared Salmon in a puff pastry topped with deep sea and crab claw meat with fresh made hollandaise. With Grilled asparagus and roasted potatoes

Crispy Halibut & Chips 32

Fresh Halibut served crispy with fries & coleslaw

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

=Can be prepared gluten free

