

SHUCKS LEGACY SPECIALS May 10th

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
cilantro

Creole Edamame 8

Steamed edamame salted and tossed in creole seasoning

Scallop Cargot 16

Bay scallops with garlic butter & Muenster cheese.
With Baguette

Drink Specials

Mango Shotta Marg 6

Electric Blue Mule 10

Watermelon Mule 10

DESSERT

KEY LIME PIE 6
STRAWBERRY CRÈME
BRULEE 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, baguette and all the butter you could want. She's got a little kick.

OYSTER BAR*

SW SENSATION 3.40

(Prince Edward Island)

Deep salty brine and meatiness. "showstopper"

DREAMBOAT 3.40

(Rhode Island)

Briny, bright, and fresh

MIDNIGHT KISS 3.60

(Rhode Island)

Salty with a sweet and briny finish

CUPIDS CHOICE 3.20

(Prince Edward Island)

Deep cups with plump meats. Blast of brinness.

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 tarragon risotto with broccoli


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

Battered Walleye and Chips 25

Served with fries and coleslaw with a spicy tartar sauce

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

 =Can be prepared gluten free