

# SHUCKS LEGACY SPECIALS May 15th

## 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

### Scallop Cargot 16

Bay scallops with garlic butter & Muenster cheese

## DESSERT

KEY LIME PIE 6

RED VELVET CAKE 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

### SWEET PETITE 3.10

(Massachusetts)

Deep cups, firm meats, intense brine followed by a smooth, creamy finish

### SEX ON THE BAY 3.10

(New Brunswick)

Medium salinity with a creamy finish

### EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt Content

### ROUNABOUT\*

27.00

(2 of each)

## 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

### Bourbon Glazed Arctic Char 22

Grilled Arctic Char topped with bourbon glaze and served with steamed rice and grilled bok choy


### Tilapia Rockefeller 19

Seared Tilapia coated with our homemade Rockefeller sauce, Served with house rice and sautéed veggies

### Greek Chicken Salad 16

Grilled chicken on a bed of greens with onions, kalamata olives, cherry tomatoes and feta cheese. All tossed in a Greek vinaigrette

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

 =Can be prepared gluten free