

SHUCKS LEGACY SPECIALS May 17th

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

DESSERT

KEY LIME PIE 6
RED VELVET CAKE 8

Drink Specials

Mango Shotta Marg 6

Electric Blue Mule 10

Watermelon Mule 10

Carbliss Blk Raspberry 4



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*

SASSY 3.40

(Prince Edward Island)

Distinct sweet brine balanced with a salty snap

SALTY AF 3.40

(Rhode Island)

Firm meats, high salinity

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)

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

Poke Bowl* 22

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

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

 =Can be prepared gluten free