

SHUCKS LEGACY SPECIALS May 22nd

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

Drink Specials

Mango Shotta Marg 6

Electric Blue Mule 10

Watermelon Mule 10

Carbliss Blk Raspberry 4

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*

SWEET PETITES 3.10

(Massachusetts)

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

MOOKIEMOTO 3.40

(Maine)

Bright brine with a smooth, creamy sweetness

RIPTIDE 2.80

(Massachusetts)

Salty with a dry seaweed finish

TIDAL TEASE 3.10

(Prince Edward Island)

Bold & bright with a buttery and sweet finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt Content

ROUNABOUT*

27.00

(2 of each)

Blackened Mahi Mahi Tacos 18

Served in a crispy taco shell with Napa cabbage and pico. With a side of mango habanero sauce. Comes with house rice and elote

The Grouben 18

Crispy Grouper in Rotellas toasted Rye bread with sauerkraut and homemade Russian dressing. Served with potato chips


Nola Basa 18

Blackened Basa topped with a made to order Cajun cream sauce and sautéed shrimp. Served with red beans and rice

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