

# SHUCKS LEGACY SPECIALS May 24th

## 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

 GF Chocolate 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\*

SPRING FLING 3.10

(Rhode Island)

Briny with a clean finish

HOPE ISLAND 3.40

(Rhode Island)

Briny with a mineral finish, extremely hearty

SW SENSATION 2.80

(Prince Edward Island)

Deep salty brine and meatiness. "showstopper"

ROCKY SHORE 3.10

(Prince Edward Island)

Deep cupped oyster bursting with salty liquor

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt Content

ROUNABOUT\*

27.00

(2 of each)

## Blackened Grouper 25

Blackened Grouper topped with pineapple salsa. Served with broccolini and a bed of white rice

## 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

## Seafood stuffed Portabella 28

Portabella mushroom stuffed with shrimp, bay scallops, and walleye. Topped with a lobster sauce. Served with broccolini and brown rice and quinoa

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

 =Can be prepared gluten free