

SHUCKS LEGACY SPECIALS May 28th

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

Snozzberry Gin Mule 10

Watermelon Mule 10

DESSERT

Key Lime Pie 6

GF Chocolate Cake 8 

TACO THURSDAY

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with house rice and refried
beans

\$4.50 Margaritas ALL DAY

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 Mus-
sels, Little Neck Clams
& Andouille Sausage
served with corn on
the cob, red pota-
toes 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

TATAMAGOUCHE 3.40

(Nova Scotia)

Sweet, nutty flavor, with
Medium salt content

BARENAKED 2.80

(Rhode Island)

Rich, briny and distinctively
sweet

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 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, Swiss cheese & homemade
Russian dressing served with potato chips

Grilled Shrimp Skewers 24

2 Skewers of jumbo grilled shrimp, served with house rice and sautéed vegetables

Lobster Ravioli 25

5 stuffed ravioli tossed in our house Alfredo sauce and served with a mixed greens side salad with
an onion vinaigrette and toasted baguette

Crispy Cajun Basa 18

Crispy Basa with a Cajun remoulade drizzle and served with baby cakes & coleslaw