

SHUCKS LEGACY SPECIALS May 29th

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



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*

BLUE HILL BLONDE 3.30

(Maine)

Crisp brine with a clean, sweet 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)

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

The Grouben 18

Crispy Grouper in Rotellas toasted rye bread with sauerkraut, Swiss cheese & homemade Russian dressing served with fries

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

