

SHUCKS LEGACY SPECIALS May 30th

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

SWEET PETITE 3.40

(Massachusetts)

Deep cups, firm meats, intense brine followed by a smooth, creamy, sweet finish

SALT AIRE 2.80

(Prince Edward Island)

Sweet, plump, & juicy

PEMAQUID 3.10

(Maine)

Mildly sweet, lemony zest flavor, & solid brinness

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