

# SHUCKS LEGACY SPECIALS June 1st

## **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 

## **CRABBY MONDAY**

**\$5.00 OFF CRAB LEGS!**

Served with house rice, veggies,  
baguette, and butter

**Monday prices:**

1 LB. SNOW CRAB 29

2 LBS. SNOW CRAB 54

(Smother them in our Cajun Butter  
Sauce 4)

## **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 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\***

**30.00**

**(3 of each)**

### **Blackened Redfish 19**

Redfish coated in AFS blackened seasoning and seared to perfection. Served with red d

### **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