

SHUCKS LEGACY SPECIALS June 3rd

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*

NORTH SHORE GOLD 3.20

(Prince Edward Island)

Salty with a sweet finish

CONWAY ROYAL 3.40

(Prince Edward Island)

Beautiful oyster with a clean and classic flavor

SALT AIRE 2.80

(Prince Edward Island)

Sweet, plump, & juicy

PIPERS POINT 3.00

(Prince Edward Island)

Very salty with a sweet, crisp finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt Content

ROUNABOUT*

27.00

(2 of each)

OYSTER WEDNESDAY!

\$1.50 EAST POINT

OYSTERS ALL DAY

Dine-in only

DOZEN PEEL & EAT SHRIMP 6

Dine-in only

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

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

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

Crispy Cajun Basa 18

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

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

 =Can be prepared gluten free