

SHUCKS LEGACY SPECIALS June 6

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

Caprese Flatbread 10
Fresh Mozzarella, tomatoes, basil, and
a balsamic glaze

Drink Specials

Mango Shotta Marg 6
Snozberry Gin Mule 10
Watermelon Mule 10

DESSERT

Key Lime Pie 6

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*

ROCKY SHORE 3.00
(Prince Edward Island)
Deep cupped oyster bursting
with salty flavor

HAMMERHEAD 3.20
(Massachusetts)
Strong brine paired with a
clean, sweet finish

BAD BOYS 2.80
(Nova Scotia)
Clean brine, buttery finish

SASSY 3.00
(Prince Edward Island)
Distinct sweet brine, balanced
with a salty snap

EAST POINT 1.90
(Delaware Bay)
Mild flavor with light salt
Content

ROUNABOUT*
27.00
(2 of each)

Grilled Shrimp Skewers 24

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

Poke Bowl* 22

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies,
crispy wonton chips, seaweed salad and side of wasabi mayo

Guajillo Shrimp Wedge Salad 22

6 Jumbo shrimp coated and seared in Guajillo chili paste. Served on a wedge salad with ranch
dressing, onion, bacon bits, blue cheese crumbles and tomatoes

King Salmon 32

Grilled King Salmon on a bed of creamy risotto topped with homemade chimichurri