

SHUCKS LEGACY SPECIALS June 14th

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

Snozzberry Gin Mule 10

Watermelon Mule 10

 **Poke Bowl* 22**

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

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

DESSERT

Key Lime Pie 6
Tres Leches Cake 8

OYSTER BAR*

DREAMBOAT 2.90

(Rhode Island)

Briny, clean flavor, with sweet
melon notes

SEX ON THE BAY 3.10

(New Brunswick)

Medium salinity with a creamy
finish

BLUE POINT 2.80

(New England)

Mild flavor, light salt content

BARNSTABLE 3.00

(Massachusetts)

Deep cup, briny, and sweet

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
Content

ROUNABOUT*

27.00

(2 of each)

Bayou Steak Pasta 25

Tender beef steak sautéed with seasonal vegetables and tossed with malfaldine pasta in a rich, slightly spicy NOLA style cream sauce. Finished with Parmesan cheese, fresh herbs
and toasted baguette

 **Grilled Shrimp Skewers 24**

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

Piccata Monkfish 24

Grilled AFS Monkfish with a bright, savory and tangy piccata sauce. With capers, garlic and shallots. Served with mashed potatoes and grilled asparagus

 **Grouper Sandwich 22**

Fried Grouper on Ciabatta bread with Napa cabbage, pineapple salsa and mayo BBQ. Served with Fries and a pickle