

SHUCKS LEGACY SPECIALS June 24th

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

DESSERT

Key Lime Pie 6
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*

SALTY SISTERS 3.20
(Maine)

Sweet with a solid brinness

KATAMA BAY 3.10
(Massachusetts)

Mixes intense brine with a sweet-cream roundness

TATAMAGOUCHE 2.80
(Nova Scotia)

Sweet, nutty flavor, medium salt content

BLUE HILL BLONDE 3.30
(Maine)

Crisp salinity with a buttery clean 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

Seared Scallops 35

Large seared sea scallops served atop creamy tarragon risotto paired with roasted asparagus

Halibut & Chips 32

Alaskan halibut served with fries and cole slaw


Grilled Shrimp Skewers 24

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

Surf & Turf 45

5 oz. grilled filet prepared to your liking paired with a 4 oz. cold-water lobster tail, finished with a rich Creole cream sauce. Served with bacon-wrapped grilled asparagus and a loaded baked potato

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

 = Can be prepared gluten free