

SHUCKS LEGACY SPECIALS June 27th

OYSTER BAR*

BLACK POINT 3.20

(Nova Scotia)

Faintly sweet,, salty, and a cucumber finish

BOSS GIBSON 3.10

(New Brunswick)

Mild brine, umami finish

BAD BOYS 2.80

(Nova Scotia)

Buttery sweetness, mineral finish

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

ROUNDAABOUT*

27.00

(2 of each)

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

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




MAKE SURE YOU CHECKOUT OUR SALMON RUN SPECIALS

DESSERT

Key Lime Pie 6
Chocolate Cake 8
Bread Pudding 9

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

 = Can be prepared gluten free