

SHUCKS LEGACY SPECIALS June 28th

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

Poke Nachos 22
Salmon or Ahi Tuna over wonton
chips with cucumber, jalapenos &
seaweed salad With

DESSERT

Key Lime Pie 6
Bread Pudding 10
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 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*

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)

Seared Scallops 35

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

Faroe Island Oscar Salmon 33

Loaded with Hollandaise and deep sea crab meat. Served with asparagus and
fingerling potatoes

Grilled Shrimp Skewers 24

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


Cedar Wrapped King Salmon 39

Topped with a blueberry port reduction and served with asparagus and fingerling potatoes

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

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

 = Can be prepared gluten free