

SHUCKS LEGACY SPECIALS

July 17th

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 wasabi & red
chili aioli

DESSERT

Key Lime Pie 6
Hot Honey Peach
Cheesecake 9



SEAFOOD BOIL 88

Great for two to split,
or for one to treat your-
self! Two pounds of
seafood. Including:
Snow Crab, Lobster
Tail, Jumbo Peel N Eat
Shrimp, PEI Mussels, Lit-
tle 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



**VOTE BEST
OF OMAHA!**



OYSTER BAR*

TIDAL TEASE 3.00

(Prince Edward Island)

Bright briny flavor with a but-
tery sweet finish

ROCKY SHORE 3.10

(Prince Edward Island)

Deep cupped oyster bursting
with salty liquor

MOOKIEMOTO 3.00

(Maine)

Bright briny flavor followed by
a sweet finish

CUPID CHOICE 3.10

(Prince Edward Island)

Deep cups with plump meats

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

ROUNABOUT*

26.00

(2 of each)

Blackened Mahi Tacos 19

Served in a crispy taco shell with Napa cabbage and pico. Comes with house rice and elote

Oscar Alaskan King Salmon 44

Loaded with Hollandaise and deep sea crab meat. Served with asparagus and fingerling pota-
toes

Deep Sea Flounder 25

Seared AFS Flounder topped with deep sea crab meat and our lobster sauce. Served with
grilled asparagus & brown rice and quinoa

Grilled Shrimp Skewers 24

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

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

 = Can be prepared gluten free