

SHUCKS LEGACY SPECIALS July 20th

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

DESSERT

Key Lime Pie 6
Hot Honey Peach
Cheesecake 9

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

Served with house rice, veggies,
baguette, and butter

Monday prices:

1 LB. SNOW CRAB 29

2 LBS. SNOW CRAB 54

(Smother them in our Cajun Butter)

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

OYSTER BAR*

FORTUNE 3.20

(Prince Edward Island)

Sharp Brine with a sweet
finish

GLACIER BAY 3.10

(New Brunswick)

Medium brine with a mild
sweet finish

BEAU SOLEIL 3.30

(New Brunswick)

Mildly briny with a clean
refined finish

BARNSTABLE 3.10

(Massachusetts)

Deep cups, briny and sweet

ROUNABOUT*

34.00

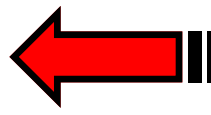
(3 of each)

Poke Bowl* 22

Raw, cubed salmon OR Ahi tu-
na with avocado, steamed
rice, fresh sliced veggies,
crispy wonton chips, seaweed
salad and side of wasabi mayo



VOTE BEST
OF OMAHA!



Lobster stuffed King Salmon 39

Lobster stuffed king salmon Served with house rice and broccoli

Deep Sea Flounder 25

Seared AFS Flounder topped with deep sea crab meat and our lobster sauce.
Served with sautéed veggie & 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