

SHUCKS LEGACY SPECIALS

July 23rd

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



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 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*

MILL POINT 3.30

(Prince Edward Island)

Starts off briny, and finishes
salty and clean

RIPTIDE 3.10

(Massachusetts)

Salty with a dry seaweed
finish

VILLAGE BAY 3.00

(Prince Edward Island)

Well balanced salinity, hint
of hazelnut with a creamy
finish

SALTY SISTERS 2.90

(Rhode Island)

Creamy with intense brine

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

ROUNABOUT*

26.00

(2 of each)

The Grouben 19

Crispy Grouper in Rotellas
toasted rye bread with
sauerkraut, Swiss cheese &
Russian dressing. Served
with potato chips

CEVICHE WEEKEND

July 23rd-26th

-Featuring specials
from all 3 Shucks
locations

Gazpacho 5/10

A chilled Summer Melon gazpacho. Topped with marinated crab meat,
bell peppers and jalapenos

Shrimp Ceviche 15

Classic AFS Shrimp Ceviche perfected over 45 years

Seafood Tower 25

A striking tower of tuna, bay scallops, chilled shrimp, tomatoes, cucumber, onion,
and jalapeno. Served with our signature Salsa Negra Marisquera

Shrimp & Octopus Cóctel 20

A classic Mexican seafood cocktail featuring chilled shrimp and tender octopus in
a spicy tomato marinade with cucumber, onion, cilantro and avocado

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