

SHUCKS LEGACY SPECIALS

July 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

Shrimp Ceviche 15

Classic AFS Shrimp Ceviche
perfected over 45 years

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, ba-
guette and all the but-
ter you could want.
She's got a little kick

OYSTER BAR*

SUN CHASER 3.30

(Prince Edward Island)
Salty with a clean finish

BEAU SOLEIL 3.10

(New Brunswick)
Mildly briny with a clean
refined finish

KATAMA BAY 2.90

(Massachusetts)
Mixes intense brine with a
sweet-cream roundness

WELLFLEET 3.20

(Massachusetts)
Plump and tender balanced
flavor of sweet creaminess
and brine

EAST POINT 1.90

(Delaware Bay)
Mild flavor with light salt
content

TACO TUESDAY

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with house rice and
refried beans

\$4.50 Margaritas ALL DAY

DESSERT

Key Lime Pie 6
Pistachio Ricotta
cake 9



ROUNABOUT*

26.00

(2 of each)



Grilled Shrimp Skewers 24

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

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



Poke Bowl* 22

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies,
crispy wonton chips, seaweed salad & sides of wasabi mayo and soy sauce

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

 = Can be prepared gluten free