

SHUCKS LEGACY SPECIALS

July 29th

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
Pistachio Ricotta
cake 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*

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

OYSTER WEDNESDAY!

\$1.50 EAST POINT

OYSTERS ALL DAY

Dine-in only

DOZEN PEEL & EAT SHRIMP 6

Dine-in only

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

ROUNABOUT*

26.00

(2 of each)

Grilled Shrimp Skewers 24

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

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

Grouper Sandwich 22

Fried Grouper on toasted Ciabatta bread with Napa cabbage, mango salsa, and
a cilantro lime Crema. Served with Fries and a pickle

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

 = Can be prepared gluten free