

SHUCKS LEGACY SPECIALS July 31st

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
Mussels, 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

TATAMAGOUCHE 3.10

(Nova Scotia)

Sweet, nutty flavor, medium
salt content

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

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

Faore Island Salmon 29

Grilled AFS Faroe Island salmon served on a bed of brown rice & red quinoa with a mango
puree. Finished with homemade guacamole and served with sautéed vegetables

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

 = Can be prepared gluten free