

AUG 23-26

SHUCKS LEGACY SHRIMP FEST

(DINE IN ONLY)

\$5

\$5



FRIED

CRISPY GOLDEN
BUFFALO
MANGO HABANERO



CHILLED N' READY

COCKTAIL
CANADIAN GRILLED
PEEL N EAT



SAUTEED

NOLA
(CAJUN BBQ BUTTER)
SCAMPI
(GARLIC & PARMESAN)

LIMITED OYSTER BAR*

SUNBERRY 3.30

(NEW BRUNSWICK)

MODERATE BRINE WITH A SWEET & CLEAN FINISH

BLACK POINT 2.70

(NOVA SCOTIA)

FAINTLY SWEET, SALTY, WITH A CUCUMBER FINISH

EAST POINT 1.90

(DELAWARE BAY)

MEDIUM TO LARGE MEATS, SALTY MILD FLAVOR

SHRIMP APPETIZERS

TEMPURA SHRIMP 10

COCONUT SHRIMP 10

BLACKENED SHRIMP CUCUMBER BITES 10

SHRIMP SPRING ROLLS 12

SHRIMP CEVICHE CUPS 10

NOLA STYLE SOCKEYE SALMON 27

BLACKENED SOCKEYE SALMON ON A BED OF HOMEMADE
MASHED POTATOES AND COATED WITH A MADE TO ORDER
CAJUN CREAM SAUCE AND SHRIMP.
SERVED WITH CRISPY BRUSSEL SPROUTS



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.....

SHRIMP AND GRITS 25

SAUTÉED SHRIMP AND A PILE OF STONE GROUND
GRITS UNDER A MADE TO ORDER
CREOLE CREAM SAUCE.

LOBSTER STUFFED SHRIMP 27

SAUTÉED SHRIMP FILLED WITH LOBSTER AND
TOPPED WITH A LOBSTER SAUCE. SERVED WITH
WHITE RICE AND SAUTEED VEGGIES



SHARABLE SIDES 7

GREEN BEAN RISOTTO +2
RED BEANS & RICE
HOUSE RICE
VEGGIES
FRIES
BABY CAKES



SHRIMP BOIL 28

PEEL N' EAT SHRIMP, RED POTATOES, CORN ON THE COB,
ANDOUILLE SAUSAGE, AND HARD BOILED EGGS.
TOSSED IN OUR FAMOUS BOIL BUTTER.

DESSERT

KEY LIME PIE 6
BROWNIE 7
W/ICE CREAM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS
=CAN BE PREPARED GLUTEN FREE

