

AUG 23-26

SHUCKS PACIFIC SHRIMP FEST

(DINE IN ONLY)



FRIED



CHILLED N' READY



SAUTEED

**CRISPY GOLDEN
BUFFALO**

COCKTAIL

CANADIAN GRILLED

NOLA
(CAJUN BBQ BUTTER)

MANGO HABANERO

PEEL N EAT

SCAMPI
(GARLIC & PARMESAN)

LIMITED OYSTER BAR*

EAST POINT 1.90

(DELAWARE BAY)

MEDIUM TO LARGE MEATS, SALTY MILD FLAVOR

BEAU SOLEIL 3.30

(NEW BRUNSWICK)

MEDIUM BRINY WITH A CLEAN REFINED FINISH

GLACIER BAY 2.70

(NEW BRUNSWICK)

MEDIUM BRINE WITH SWEET FINISH

SOUP & STARTERS

• **HOT AND SOUR SHRIMP SOUP 7/10**

• **SOFT SHELL CRAB APP 2-14**

• **SHUCKS CHICKEN WINGS(6) 12**

BAKED SHRIMP AU GRATIN 12

• **TUNA POKE 19**

SOY MARINATED RAW AHI
TUNA SERVED WITH RICE,
SEAWEED SALAD, & CRISPY
WONTONS.

• **CRISPY CAJUN BASA 18**

BASA FRIED WITH A DRIZZLE
OF CAJUN REMOULADE.
SERVED WITH CAKES AND
SLAW.

• **FISH SANDWICH 20**

CRISPY ROCK COD ON
GRILLED CIABATTA WITH
LETTUCE AND REMOULADE.
SERVED WITH CHIPS AND A
PICKLE.

SMOTHERED FLOUNDER 25

SEARED AND TOPPED WITH
CRAB MEAT AND LOBSTER
SAUCE. SERVED WITH HOUSE
RICE AND SAUTEED VEGGIES.

• **SHRIMP AND GRITS 25**

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

• **SHRIMP ROLL 18**

CHOPPED SHRIMP TOSSED IN A SEASONED MAYO
WITH MINCED CELERY ON A SPLIT TOP NEW ENGLAND
ROLL SERVED WITH POTATO CHIPS AND A PICKLE

SHARABLE SIDES 7

CRAB HASH (+3)

RED BEANS & RICE

HOUSE RICE

CREAMY CHEDDAR GRITS

FRIES

BABY CAKES

SEAFOOD BOIL 88

A MOUNTAIN OF SEAFOOD BUILT FOR SHARING. SUCCULENT CRAB LEGS, A TENDER LOBSTER TAIL, PEI MUSSELS, SHRIMP, SMOKY ANDOUILLE SAUSAGE, AND FRESH CLAMS ALL TOSSED WITH CORN ON THE COB AND POTATOES IN OUR SIGNATURE SPICY GARLIC BUTTER. SERVED SIZZLING HOT WITH MORE WARM DRAWN BUTTER AND A CRUSTY BAGUETTE FOR SOAKING UP EVERY LAST DROP.

DESSERT

KEY LIME PIE 6

• BROWNIE 7

PEACH COBBLER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF
FOODBORNE ILLNESS

• =CAN BE PREPARED GLUTEN FREE

