

SHUCKS LEGACY SPECIALS Aug 1st

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

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

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*

NORTH SHORE GOLD 3.30

(Prince Edward Island)
Salty with a sweet finish

SUMMER LOVE 3.10

(Prince Edward Island)
Creamy meats, salt and min-
eral finish

SW SENSATION 2.90

(Prince Edward Island)
Deep salty brine and meati-
ness. "showstopper"

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

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 topped with Siracha honey glaze. Served with steamed rice and green beans

Crab Stuffed Flounder 26

AFS flounder stuffed with crab, seared, and topped with lobster sauce. Served with brown rice & quinoa and veggies

Blackened Basa 21

Blackened Basa with avocado salsa, with cilantro rice and broccoli

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

 = Can be prepared gluten free