

SHUCKS LEGACY SPECIALS

Aug 5th

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

Oyster Stew

Cup 6

Bowl 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*

NORTH SHORE GOLD 3.30

(Prince Edward Island)

Salty with a sweet finish

TIDAL TEASE 3.10

(Prince Edward Island)

Bright, briny flavor with a
buttery sweet finish

SW SENSATION 2.90

(Prince Edward Island)

Deep salty brine and meati-
ness. "showstopper"

SALTY AF 3.20

(Rhode Island)

Firm meats, high salinity

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

NATIONAL OYSTER DAY!

\$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

Tobika Oysters 18

5 P.E.I. Oysters topped with Tobika Caviar
Served with a jalapeno mignonette

Creole Crab Oysters 18(5)

Bacon Blue Cheese Oysters 17(5)

Ceviche Oysters 17(5)

ROUNABOUT*

26.00

(2 of each)



Grilled Shrimp Skewers 24

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

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