

SHUCKS LEGACY SPECIALS

Aug 7th

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

Tobika Oysters 18

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

Creole Crab Oysters 18

5 Freshly shucked oysters topped
with a creamy mix of crab,
muenster cheese and
creole seasoning

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, ba-
guette and all the but-
ter 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

ROUNDAABOUT*

26.00

(2 of each)

DESSERT

Key Lime Pie 6

Tiramisu 9



Oyster Stew

Cup 6

Bowl 9



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

Canadian Grilled Basa 21

Grilled Basa seasoned with AFS Canadian seasoning and served with a mushroom risotto and sautéed broccoli

Crispy 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

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

 = Can be prepared gluten free