

SHUCKS LEGACY SPECIALS

Aug 10th

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*

MOOKIEMOTO 3.30

(Damariscotta)

Bold ocean brine with a
smooth sweet finish

PARAMOUR 3.10

(Rhode Island)

Gentle salt with a sweet
crisp finish

TUXEDO 2.90

(Prince Edward Island)

Perfect combination of salty
& sweet

SUN CHASER 3.20

(Maine)

Mild brine with a sweet mel-
on finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

DESSERT

Key Lime Pie 6

Tiramisu 9

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

Served with house rice, veggies,
baguette, and butter

Monday prices:

1 LB. SNOW CRAB 29

2 LBS. SNOW CRAB 54

(Smother them in our Cajun Butter
Sauce 4)



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

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

 = Can be prepared gluten free