

SHUCKS LEGACY SPECIALS

Aug 11th

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

Creole Crab Oysters 18

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

DESSERT

Key Lime Pie 6

Tiramisu 9

TACO TUESDAY

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with house rice and
refried beans

\$4.50 Margaritas ALL DAY

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*

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

ROUNDAABOUT*

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

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