

SHUCKS LEGACY SPECIALS

Aug 12th

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



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 Mus-
sels, 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*

SALT AIRE 3.30

(Prince Edward Island)
Sweet, plump, and juicy

PARAMOUR 3.10

(Rhode Island)
Gentle salt with a sweet
crisp finish

TUXEDO 2.90

(Prince Edward Island)
Perfect combination of
salty & sweet

IRISH POINT 3.20

(Prince Edward Island)
Superb meats and excel-
lent salinity

EAST POINT 1.90

(Delaware Bay)
Mild flavor with light salt
content

ROUNDAABOUT*
26.00
(2 of each)

OYSTER WEDNESDAY!

\$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

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