

SHUCKS LEGACY SPECIALS

Aug 13th

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 THURSDAY

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*

SALT AIRE 3.30

(Prince Edward Island)
Sweet, plump, and juicy

SUN CHASER 3.10

(Maine)
Mild brine with a sweet mel-
on finish

SAVAGE BLONDE 2.90

(Prince Edward Island)
Full meats, sharp brine,
sweet finish

SALUTATION COVE 3.20

(Prince Edward Island)
Deep cup, salty and sweet
finish

EAST POINT 1.90

(Delaware Bay)
Mild flavor with light salt
content

ROUNDAABOUT*
26.00
(2 of each)

Deep Sea Flounder 26

Seared AFS flounder topped with deep sea crab meat and our lobster
sauce. Served with sautéed veggies & brown rice and quinoa

Crispy Cajun Basa 21

Golden crispy AFS Basa with a Cajun remoulade drizzle. Served with ba-
by cakes and coleslaw.

Nola Red Fish 22

Blackened Redfish topped with made to order Cajun cream sauce and
sautéed shrimp. Served with red beans & rice

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

 = Can be prepared gluten free