

SHUCKS LEGACY SPECIALS

Aug 16th

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

Poke Bowl* 22

Raw, cubed salmon OR
Ahi tuna with avocado,
steamed rice, fresh sliced
veggies, crispy wonton
chips, seaweed salad &
sides of wasabi mayo and
soy sauce

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*

NORTH SHORE GOLD

3.30

(Prince Edward Island)
Salty with a sweet finish

MOOKIEMOTO 3.10

(Maine)

Crisp salinity with a clean,
sweet finish

RIPTIDE 2.90

(Massachusetts)

Salty with a dry seaweed fin-
ish

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 baby cakes
and coleslaw.

Grilled Shrimp Skewers 24

2 Skewers of jumbo grilled shrimp, served with house rice and sautéed vegetables

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

 = Can be prepared gluten free