

SHUCKS LEGACY SPECIALS

Aug 18th

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

Shucks Wings 10

6 wings made to your liking
buffalo, BBQ, spicy BBQ, or teri-
yaki. Try them charred

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 Mussels, Lit-
tle Neck Clams
& Andouille

Sausage served with corn
on the cob, red potatoes
and hard boiled eggs.
Served with house rice,
baguette and all the but-
ter you could want.
She's got a little kick

OYSTER BAR*

SASSY 3.20

(Prince Edward Island)

Distinct sweet brine
balanced with a salty snap

MOOKIEMOTO 3.10

(Maine)

Crisp salinity with a clean,
sweet finish

RIPTIDE 2.90

(Massachusetts)

Salty with a dry seaweed
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

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

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

ROUNDABOUT*

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 18

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