

SHUCKS LEGACY SPECIALS

Aug 19th

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 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*

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

SUNBERRY POINT 2.90

(Prince Edward Island)

Fat meat bursting with brine

BARNSTABLE 3.20

(Massachusetts)

Deep cup, briny and sweet

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

ROUNDABOUT*

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

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