

SHUCKS LEGACY SPECIALS Aug 21st

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

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

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,
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*

BARNSTABLE 3.00

(Massachusetts)

Deep cups, briny and sweet

SUNBERRY CHOICE

3.00

(Prince Edward Island)

Moderate brine with a
clean, sweet finish

TUXEDO 2.90

(Prince Edward Island)

Perfect combination of
sweet & salty

BLACK POINT 3.20

(Nova Scotia)

Faintly sweet, salty, and a
cucumber finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

ROUNABOUT*

26.00

(2 of each)

Seafood Enchiladas 25

Packed with minced lobster, shrimp, and fish then smothered in our smoked poblano cheese sauce. Topped with sour cream and cheese and served with house rice and Baja slaw

Nola Style Sockeye Salmon 27

Blackened Sockeye Salmon on a bed of homemade mashed potatoes and coated with a made to order Cajun cream sauce and shrimp. Served with crispy brussel sprouts

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

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