

SHUCKS LEGACY SPECIALS

Sept 3rd

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

Quesadilla 11

Shrimp or Chicken, with a corn salsa. Served with sour cream and a roasted salsa

DESSERT

Key Lime Pie 6

 Brownie 7

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*

PRUDENCE ISLAND

3.00

(Rhode Island)

Unforgettable sweet and natural flavor

UMAMI 3.00

(Rhode Island)

Sweet, creamy and very salty finish

BARNSTABLE 2.90

(Massachusetts)

Deep cup, briny & sweet

NEWPORT CUP 3.20

(Rhode Island)

Mild salty flavor with a subtle crisp finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNABOUT*

26.00

(2 of each)

Nola Monkfish 21

Blackened Monkfish topped with a made to order Cajun cream sauce and sautéed shrimp. With red beans & rice

Seared Snapper 29

AFS Snapper atop a roasted carrot puree and finished with a fresh citrus herb sauce. With grilled asparagus

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

Halibut & Chips 30

AFS Alaskan Halibut fried crispy and served with fries and coleslaw

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

 = Can be prepared gluten free