

SHUCKS LEGACY SPECIALS Sept 6th

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

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*

FALMOUTH 3.00

(Prince Edward Island)

Creamy Plump meats with strong brine

SANDY NECK 3.00

(Massachusetts)

Briny flavor with a clean sweet finish

SHERWOOD IS-

LAND 2.90

(Connecticut)

Briny initial taste with a clean, vegetal finish

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

ROUNDABOUT*

26.00

(2 of each)

Grilled Shrimp Skewers 24

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

Nola Snapper 28

Blackened AFS Snapper topped with a made to order cajun cream sauce and shrimp. Served with red beans and rice

Shrimp & Swordfish Kabob 26

Grilled shrimp and swordfish kabob paired with a grilled veggie kabob, topped with a balsamic glaze and served with a side of cilantro lime rice

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

 = Can be prepared gluten free