

SHUCKS LEGACY SPECIALS

Sept 8th

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

Coconut Shrimp 12

6 coconut shrimp served with sweet Thai chili sauce

DESSERT

Key Lime Pie 6

 Brownie 7

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

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*

MALPEQUE 3.00

(Prince Edward Island)

Light bodied, high brine with a clean sweet finish

SEX ON THE BAY 3.00

(New Brunswick)

Medium salinity with a creamy finish

S.W. SENSATION 2.90

(Connecticut)

Briny initial taste with a clean, vegetal finish

BARNSTABLE 3.20

(Massachusetts)

Deep cups, briny and sweet

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNABOUT*

26.00

(2 of each)

Grilled Shrimp Skewers 24

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

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

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

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

 = Can be prepared gluten free