

SHUCKS LEGACY SPECIALS

Sept 13th

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

DESSERT

Key Lime Pie 6
 Brownie 7

Halibut and Chips 30

AFS Alaskan Halibut
fried crispy and served
with fries and coleslaw



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 pota-
toes 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

WELLFLEET 2.90

(Massachusetts)

Plump tender, balanced
flavor of creamy sweet-
ness and brine

WESTPORT 2.90

(Massachusetts)

Meats fill their cup & are
briny with a sweet seaweed
finish

KATAMA 3.00

(Massachusetts)

Mixes intense brine with
sweet-cream roundness

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt
content

ROUNDABOUT*

26.00

(2 of each)

Oscar King Salmon 35

AFS King Salmon grilled and topped with Hollandaise and crab meat. Served with
roasted potatoes and grilled asparagus

Open Face Tuna Melt 16

Albacore Tuna in an old style tuna salad mix served on a toasted bun with a toma-
to slice and melted American Cheese. With fries and a pickle

Grilled Shrimp Skewers 24

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

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