

SHUCKS LEGACY SPECIALS

Sept 15th

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



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 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*

CAPE COD 3.00

(Massachusetts)

Plump meats with a whis-
per of salty sweetness

WELLFLEET 2.90

(Massachusetts)

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

TUXEDO 2.90

(Prince Edward Island)

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

DUXBURY 3.00

(Massachusetts)

Slightly sweet, with a hint
of seaweed, mild salt

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

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

Halibut and Chips 32

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