

SHUCKS LEGACY SPECIALS

Sept 19th

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

Creamy Asparagus

Cup 7

Bowl 10



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

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

OYSTER BAR*

WESTPORT 3.00

(Massachusetts)

Meats fill their cup & a briny seaweed finish

WELLFLEET 2.90

(Massachusetts)

Plump tender, balanced flavor of creamy sweetness and brine

SAVAGE BLONDE 3.10

(Prince Edward Island)

Full meats, Sharpe brine, Sweet 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



Blackened Mahi Tacos 20

Served in a crispy taco shell with Napa cabbage, pico, and a side of mango habanero salsa. With house rice and elote

Basil Butter Scallops 35

4 large scallops, seared and topped with a basil butter. Served with grilled asparagus and risotto crab balls with a house made basil aioli



Nola Monkfish 25

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

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

 = Can be prepared gluten free