

SHUCKS LEGACY SPECIALS

Sept 21st

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**

Served with fries and
coleslaw with tartar
sauce

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

Served with house rice, veggies,
baguette, and butter

Monday prices:

1 LB. SNOW CRAB 29

2 LBS. SNOW CRAB 54

(Smother them in our Cajun Butter
Sauce 4)

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, Lit-
tle Neck Clams &
Andouille Sausage served
with corn on the cob, red
potatoes and hard boiled
eggs. Served
with house rice,
baguette and all the but-
ter 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

SUN CHASER 2.90

(Prince Edward Island)

Bright, Mild salinity that
transitions into an intense
natural sweetness

SAVAGE BLONDE 3.10

(Prince Edward Island)

Full meats, Sharpe brine,
Sweet finish

MOOKIEMOTO 3.00

(Maine)

Bold, Bright, and Refresh-
ing burst of ocean

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

Crispy Mahi and Chips 18

Served with Fries and slaw with a tartar sauce

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