

SHUCKS LEGACY SPECIALS

Sept 22nd

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*

SUNBERRY 3.00

(Prince Edward Island)

Fat meat bursting with
brine

SUN CHASER 2.90

(Prince Edward Island)

Bright, Mild salinity that
transitions into an intense
natural sweetness

MILL POINT 3.10

(Prince Edward Island)

Starts off salty finished salty
and sweet

MOOKIEMOTO 3.00

(Maine)

Bold, Bright, and
refreshing 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

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

Halibut and Chips 30

Served with fries and coleslaw with tartar sauce

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