

SHUCKS LEGACY SPECIALS

Sept 23rd

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



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

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

SALTY SISTERS 3.00

(Maine)
Deep cupped and sweet

EAST POINT 1.90

(Delaware Bay)
Mild flavor with light salt
content

OYSTER WEDNESDAY!

**\$1.50 EAST POINT
OYSTERS ALL DAY**

Dine-in only

DOZEN PEEL N EAT SHRIMP 6

Dine-in only

**SAVE \$2.00 OFF ANY
REGULAR MENU OYSTER ITEM**

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

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