

SHUCKS LEGACY SPECIALS Sept 24th

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

TACO **THURSDAY**

FISH TACOS

ONE - 9.5 TWO - 14 THREE - 18

SHRIMP TACOS

ONE - 10.5 TWO - 15 THREE -
19

Served with house rice and refried
beans



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

MALPEQUE 2.90

(Prince Edward Island)
Light bodied, briny, clean,
and sweet finish

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

ROUNABOUT*

26.00

(2 of each)

Blackened Mahi Tacos 19

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

Bacon Wrapped Shrimp & Grits 27

5 Jumbo bacon wrapped shrimp served on a bed of cheese stone ground grits with a made to
order Cajun cream sauce and andouille sausage. Served with grilled bread

Grilled Swordfish 26

Topped with chimichurri sauce and served with crispy brussel sprouts and cilantro lime rice

Seafood Risotto 29

A creamy crab risotto topped with bay scallops and homemade basil butter. Served with grilled
broccolini

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

 = Can be prepared gluten free