

SHUCKS PACIFIC

10/22/2026

DAILY SPECIAL

STARTERS & SOUP

FRENCH ONION SOUP

cup 6 bowl 9

CHICKEN WINGS 12

Order of 6 wings. Buffalo, Char-Buff.
BBQ, Char BBQ

POPCORN CRAWFISH 10

with Cajun Remoulade

VODOO BOUDIN BALLS 9

slathered with bbq.

SHRIMP CEVICHE 12

With house made tortilla chips

DESSERTS

PEACH COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream

RAW OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

RHODE ISLAND WILDS 3.10

(Rhode Island)

Medium salinity, vegetal finish

HARVEST MOONS 2.90

(Rhode Island)

Deep cups, plump meats

SHINY SEAS 3.20

(New Brunswick)

Medium Salinity with creamy
finish

FORTUNE COVE 3.00

(Prince Edward Island)

Sharp brine, plump meats

ROUNDAABOUT 2 OF EACH OYSTER

26



ENTREES

AHI TUNA POKE BOWL* 19

Soy marinated raw Ahi tuna served with rice, seaweed salad, & crispy wontons.

MIXED GRILL 36

Blackened Salmon with smoked chili sauce and Seared Scallops with mango salsa, served with a side of roasted red potatoes and sauteed veggies.

WALLEYE PO' BOY 21

Served on a toasted hoagie roll with lettuce, mufaletta relish and remoulade. Side of baby cakes and slaw

SEARED SCALLOPS 34

Topped with curry aioli and served over a grilled corn and arugula salad with edamame and fresh herbs.

KOWLOON PASTA 24

Tender shrimp and chicken simmered in Kowloon sauce and tossed with linguini with carrots, edamame, celery, onion and napa cabbage.

SHRIMP BOIL SALAD 21

Chilled shrimp, green beans, corn, red potatoes and mixed greens with creole ranch dressing. Topped with spicy cajun zesta crackers and andouille sausage

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness

 Dish can be made Gluten Free