

SHUCKS PACIFIC

10/27/2026

DAILY SPECIAL

STARTERS & SOUP

PORK TORILLA SOUP

cup 7 bowl 10

CHICKEN WINGS 12

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

VODOO BOUDIN BALLS 9

slathered with bbq.

AFS SHRIMP CEVICHE 9

with a side of corn torillia 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

SUNBERRY POINT 2.90

(Prince Edward Island)

Fat meats bursting with brine

WELLFLEET 3.00

(Massachusetts)

Pllump and tnder, perfect balance
of sweet and salty

SAVAGE BLONDE 3.10

(Prince Edward Island)

Sharp intense brine, stony mineral
finish

BOSS GIBSON 3.20

(New Brunswick)

Medium brine, honey and miso finish

ROUNABOUT

2 OF EACH OYSTER

26

TACO TUESDAY

\$4.50 MARGARITAS ALL DAY!

CRISPY FISH TACOS

ONE - 9.5 TWO - 14 THREE - 18

CRISPY SHRIMP TACOS

ONE - 10.5 TWO - 15 THREE - 19

Served with dirty rice & beans

ENTREES

AHI TUNA POKE BOWL* 19

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

TROUT AMONDINE 18

Serverd with sauteed veggies and brown rice with quinoa

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

CRISPY HAKE SANDO 20

On a grilled Ciabatta bun with curry slaw, red pepper aioli and served with potato
chips and a pickle

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

 Dish can be made Gluten free

SEASONAL TAP BEER



7\$
pint