

SHUCKS PACIFIC

10/31/2026

DAILY SPECIAL

STARTERS & SOUP

PORK TORILLA SOUP

cup 7 bowl 10

CHICKEN WINGS 12

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

CHICKEN SATAY 9

Marinated skewered chicken with
peanut sauce.

CRAB STUFFED SOFT SHELL CRAB

1-11 2-18 3-25

W/ smoked chili tartar sauce.

DESSERTS

PEACH COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream

SEAFOOD BOIL 88

A mountain of seafood built for
sharing. Succulent crab legs, a
tender lobster tail, PEI mussels,
shrimp, smoky andouille
sausage, and fresh clams all
tossed with corn on the cob and
potatoes in our
signature spicy garlic butter.
Served sizzling hot with more
warm drawn butter and a crusty
baguette for soaking up every
last drop.

RAW OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

HONEY MOON 3.10

(Prince Edward Island)

Sharp intense brine, stony mineral
finish

MILL POINT 2.80

(Prince Edward Island)

Starts briny, finishes off sweet

TUXEDO 3.20

(New Brunswick)

Medium brine, mineral finish

SALT AIRE 3.20

(Prince Edward Island)

Sweet, plump and juicy

ROUNDABOUT

2 OF EACH OYSTER

26

SEASONAL TAP BEER



8\$
pint

ENTREES

AHI TUNA POKE BOWL* 19

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

SHRIMP BOIL IN A BAG 26

“Shrimp in a bag” half pound peel & eat shrimp with spicy BBQ butter, andouille
sausage, corn cobettes, red potatoes and grilled bread.

SEAFOOD POT PIE 22

Bay scallops, langostino & shrimp with diced potatoes, veggies & fresh herbs
topped with puff pastry.

SRIRACHA SHRIMP SALAD 20

Mixed greens, tomato, red cabbage & onions tossed with creamy artichoke
dressing & topped with crispy shrimp, blue cheese crumbles & sweet sriracha
sauce.

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

 Dish can be made Gluten free