SHUCKS PACIFIC

10/30/2026

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

SEASONAL TAP BEER

KINKAIDER BREWING CO.
SNOW BEAST
WINTER ALE

8$ pint

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)
Strarts briny, finishes off sweet

BOSS GIBSON 3.20
(New Brunswick)
Medium brine, honey and miso finish

SALT AIRE 3.20
(Prince Edward Island)
Sweet, plump and juicy

ROUNDABOUT
2 OF EACH OYSTER
26

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