

SHUCKS LEGACY SPECIALS

Oct 11th

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

Onion Rings 10

With ranch

Crawfish Popcorn 10

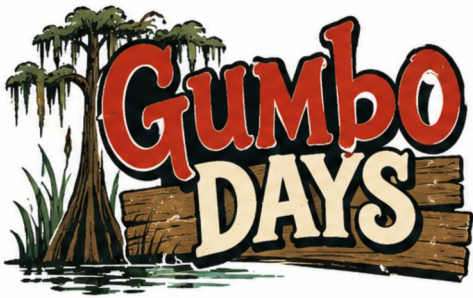
Served with cajun remoulade

DESSERT

Key Lime Pie 6

Halibut and Chips 30

 Served with fries and coleslaw with tartar sauce



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 potatoes and hard boiled eggs. Served with house rice, baguette and all the butter you Could want. She's got a little kick

Shucks House Gumbo Smokehouse Alligator Turducken Root Vegetable

\$7.00 cup / \$10.00 bowl

Flight of all five \$17.00
Flight of three \$12.00
(dine in only)

OYSTER BAR*

SEX ON THE BAY 3.10

(New Brunswick)

Medium salinity with a creamy finish

GLACIER BAY 3.10

(New Brunswick)

Medium brine with a mild sweet finish

SAVAGE BLONDE 3.10

(Prince Edward Island)

Full meats, sharp brine, sweet finish

SALTY AF 2.90

(Rhode Island)

Firm meats, high salinity

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNDAABOUT*

26.00

(2 of each)

Nola Redfish 22

Blackened Redfish topped with a made to order Cajun cream sauce and sautéed shrimp. Served with red beans & rice

Grilled Shrimp Skewers 24

2 Skewers of jumbo grilled shrimp, served with house rice and sautéed vegetables

Blackened Mahi Tacos 20

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

Rainbow Trout 23

Hazelnut crusted Rainbow Trout seared to perfection and paired with steamed rice and sautéed brussel sprouts

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

 = Can be prepared gluten free