

SHUCKS LEGACY SPECIALS

Oct 2nd

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 honey mustard

DESSERT

Key Lime Pie 6

Tiramisu 9



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

OYSTER BAR*

MOOKIEMOTTO 3.00

(Maine)

Briny with a creamy sweetness

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

QUONSET POINT 3.00

(Rhode Island)

Clean and sweet with a light finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNABOUT*

26.00

(2 of each)

Gator & Crawfish Etouffee 26

A classic Cajun dish done our way. Crawfish and alligator smothered in a rich, slightly spicy roux-based tomato sauce over white rice. With grilled baguette

Cilantro Lime Scallops 34

Seared AFS Scallops topped with a cilantro lime crema. Paired with a creamy mushroom risotto and crispy brussel sprouts

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

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

 = Can be prepared gluten free