SHUCKS LEGACY SPECIALS Oct 27th

FEATURED APPS

Crispy Shrooms 9
Served with Creole ranch

Shucks Wings 12
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**

Poke Bowl* 22

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad & sides of wasabi mayo and soy 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, tri color potatoes and hard boiled eggs. Served with house rice, baguette and all the butter you could want. She's got a little kick

TACO TUESDAY

FISH TACOS
ONE - 9.5 TWO - 14 THREE - 18

SHRIMP TACOS
ONE - 10.5 TWO - 15 THREE - 19

Served with house rice and refried beans

$4.50 Margaritas ALL DAY

OYSTER BAR*

NORTHUMBERLAND 3.10
(Nova Scotia)
Balancing crisp salinity with a clean finish

BOSS GIBSON 3.30
(New Brunswick)
Mildly briny with a clean and refined finish

VILLAGE BAY 3.10
(Prince Edward Island)
Well balanced salinity, hint of hazelnut and a creamy finish

R.I. WILDS 2.60
(Rhode Island)
Mild tasting and crisp finish

EAST POINT 1.90
(Delaware Bay)
Mild flavor with light salt content

ROUNDABOUT* 26.00 (2 of each)

Nola Swordfish 27

Blackened swordfish topped with made to order cajun cream sauce and sautéed shrimp. Severed with red beans and rice and veggies

Seafood Enchiladas 25

Two enchiladas filled with lobster, shrimp, and swordfish. Topped with a smoked poblano cream sauce, corn and black bean salsa and sour cream. Served with dirty rice and baja slaw

Grilled Shrimp Skewers 24

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

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

= Can be prepared gluten free