

SHUCKS LEGACY SPECIALS

Oct 3rd

FEATURED APPS

 **Crispy Shrooms 9**
Served with Creole ranch

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

PEMAQUID 3.20

(Maine)

Mildly sweet, lemony zest, and solid brine

DUXBURY 2.90

(Massachusetts)

Ultra crisp brine with buttery meats

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