

SHUCKS LEGACY SPECIALS

Oct 4th

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

Onion Rings 10

With honey mustard

Crawfish Popcorn 10

Served with cajun remoulade

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.

OYSTER BAR*

SASSY 3.20

(Prince Edward Island)

Distinct sweet brine, balanced with a salty snap

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

ROUNDAABOUT*

26.00

(2 of each)

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

Halibut and Chips 30

Served with fries and coleslaw with tartar sauce

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

 = Can be prepared gluten free