

SHUCKS LEGACY SPECIALS

Oct 9th

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

Crawfish Popcorn 10

Served with cajun remoulade

DESSERT

Key Lime Pie 6

Tiramisu 9

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



OYSTER BAR*

MOOKIEMOTO 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

ROCKY SHORE 2.90

(Prince Edward Island)

Deep cupped oyster bursting with salty liquor

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNDAABOUT*

26.00

(2 of each)

Bacon Wrapped Scallop & Grits 35

Bacon wrapped scallops served on a bed of cheese stone ground grits with a made to order Cajun cream sauce and Andouille sausage

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