# SHUCKS PACIFIC

11/23/2026

## DAILY SPECIAL

## STARTERS & SOUP

**CREAMY RED PEPPER WITH TASSO HAM AND CHICKEN SOUP**
**6/9 cup/bowl**

**BACON BLUE CHEESE GRILLED OYSTERS 14**
5 freshly shucked oysters topped with blue cheese crumbles and bacon bits.

**CHICKEN WINGS 12**
Order of 6 wings. Buffalo, Char-Buff. BBQ, Char BBQ

**RED WINE MUSSELS 14**
Fresh PEI mussels steamed in red wine with garlic butter, shallots and mushrooms

**VOODOO BOUDIN BALLS 11**
House andouillle sausage and dirty rice rolled up and fried, then slathered in our cranberry bourbon BBQ sauce.

## DESSERTS

**PEACH COBBLER 6**
Topped with Vanilla Ice Cream

**KEY LIME PIE 6**

**BROWNIE 6**
Topped with vanilla ice cream

## SEAFOOD BOIL

A mountain of seafood built for sharing. Succulent crab legs, a tender lobster tail, PEI mussels, shrimp, smoky andouille sausage, and fresh clams all tossed with corn on the cob and potatoes in our signature spicy garlic butter. Served sizzling hot with more warm drawn butter and a crusty baguette for soaking up every last drop.

## RAW OYSTERS*

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

**DUXBURY PEARL 2.80**
(Massachusetts)
Deep cup, with brine and citrus

**SAVAGE BLONDE 3.20**
(P.E.I.)
Buttery meats with citrus notes and a salty finish

**PINK MOON 3.00**
(P.E.I.)
Creamy meats, high salinity

**DAMARISCOTTA 3.00**
(Maine)
High salinity, mild sweetness with a vegetable finish

## ROUNDABOUT

**2 OF EACH OYSTER**

**26**

## ENTREES

**AHI TUNA POKE BOWL* 19**
Soy marinated raw Ahi tuna served with rice, seaweed salad, & crispy wontons.

**BOARDWALK SALAD 20**
Mixed greens tossed with tomatoes, red onion, artichoke hearts, house made croutons and Kalamata olives with a balsamic dressing. Topped with Pecorino Romano, crispy chopped bacon, and chilled shrimp.

**CRISPY BASA SANDWICH 17**
On grilled ciabatta breasd with a curry slaw and red pepper aioli. Served with potato chips and a pickle.

**FRIED CHICKEN AND GRITS 24**
Chicken tenders, breaded and fried, on yellow organic stone ground grits. Topped with spicy shrimp, andouille sausage, mushrooms, and onions in our white wine creole cream

**CAJUN BAIT 26**
Crawfish tails and chopped veggies in spicy tomato Etouffee over white rice. Topped with a blackened alligator skewer and boudin balls..

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness

Dish can be made Gluten Free