SHUCKS PACIFIC

11/16/2026

DAILY SPECIAL

STARTERS & SOUP

AU'GRATIN GRILLED OYSTERS 14

5 freshly shucked oysters topped with a creamy mix of andouille sausage, cheese, and bread crumbs.

CHICKEN WINGS 12

Order of 6 wings. Buffalo, Char-Buff. BBQ, Char BBQ

GATOR BITES 16

Lightly breaded then fried and served with key lime mustard

DESSERTS

PEACH COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

SEASONAL TAP BEER



8$ pint



RAW OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

DUXBURY PEARL 2.80

(Massachusetts)

Deep cup, with brine and citrus

ROCKY SHORE 3.00

(Prince Edward Island)

Mild salt, crisp clean finish

SWEET PETITE 3.00

(P.E.I.)

traditional deep shell, salty finish

BARNSTABLE LADY 3.20

(Massachusetts)

Flavor on the mild side, seaweed 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.

TUNA NICOISE SALAD 20

Mixed greens tossed with balsamic dressing & topped with hard boiled egg, tomatoes, onions, artichoke hearts, potatoes, kalamata olives, and fresh seared tuna.

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.

BLACKENED BLACK BASS 24

Topped with cajun remoulade and served with baby cakes and coleslaw.

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

Dish can be made Gluten Free