SHUCKS PACIFIC

11/18/2026

DAILY SPECIAL

STARTERS & SOUP

Italian Wedding Soup

with orzo and meat balls

6/9

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

RED WINE MUSSELS 14

Fresh PEI mussels steamed in red wine with garlic butter, shallots and mushrooms

DESSERTS

PEACH COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

OYSTER WEDNESDAY

1.50 East Points

SAVE $2 OFF ANY REGULAR MENU OYSTER ITEM

TWELVE PEEL & EAT SHRIMP $6

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

BARNSTABLE LADY 3.20

(Massachusetts)

Flavor on the mild side, seaweed finish

SWEET PETITE 3.00

(P.E.I.)

traditional deep shell, salty finish

ROCKY SHORE 3.00

(Prince Edward Island)

Mild salt, crisp clean 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.

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

Dish can be made Gluten Free