SHUCKS PACIFIC

11/24/2026

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.

TACO TUESDAY

$4.50 MARGARITAS ALL DAY!

CRISPY FISH TACOS
ONE - 9.5 TWO - 14 THREE - 18
CRISPY SHRIMP TACOS
ONE - 10.5 TWO - 15 THREE - 19
Served with dirty rice & beans

RAW OYSTERS*

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

NAUGHTY SHUCKERS 3.20
(Maine)
NEW OYSTER, YOU TELL US

WELL FLEET 3.00
(Massachusetts)
Creamy meats, high salinity

MALPEQUE 3.00
(Prince Edward Island)
High salinity, mild sweetness with a vegetable finish

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

ROUNDABOUT

2 OF EACH OYSTER

26

ENTREES

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

SIMPLY SEARED SCALLOPS 34
AFS scallops seared and served with house rice and veggies

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