SHUCKS PACIFIC

11/01/2026

DAILY SPECIAL

STARTERS & SOUP

RED PEPPER BISQUE
cup **7** bowl **10**

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

CHICKEN SATAY 9
Marinated skewered chicken with peanut sauce.

CRAB STUFFED SOFT SHELL CRAB
1-11 2-18 3-25
W/ smoked chili tartar sauce.

SEASONAL TAP BEER



8$ pint

DESSERTS

PEACH COBBLER 6
Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6
Topped with vanilla ice cream

SEAFOOD BOIL 88

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

VILLAGE BAY 3.00
(New Brunswick)
High brine, plump meats, clean buttery finish

MILL POINT 2.80
(Prince Edward Island)
Strarts briny, finishes off sweet

TUXEDO 3.20
(New Brunswick)
Medium brine, mineral finish

BEAU SOLEIL 3.20
(New Brunswick)
Delicate and sweet, with a mild brine and hints of hazelnut

ROUNDABOUT

2 OF EACH OYSTER
26

ENTREES

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

SHRIMP BOIL IN A BAG 26
"Shrimp in a bag" half pound peel & eat shrimp with spicy BBQ butter, andouille sausage, corn cobettes, red potatoes and grilled bread.

SEAFOOD POT PIE 22
Bay scallops, langostino & shrimp with diced potatoes, veggies & fresh herbs topped with puff pastry.

SRIRACHA SHRIMP SALAD 20
Mixed greens, tomato, red cabbage & onions tossed with creamy artichoke dressing & topped with crispy shrimp, blue cheese crumbles & sweet sriracha sauce.

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

Dish can be made Gluten Free