SHUCKS PACIFIC

11/06/2026

DAILY SPECIAL

STARTERS & SOUP

CRISPY CAULIFLOWER 11
Fried and tossed with Napa cabbage, bell peppers, red onion, and an orange chili sauce. Then drizzled with some of our kodiak sauce to top it off.

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

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

GATOR BITES 16
Lightly breaded then fried and served with key lime mustard



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.

DESSERTS

PEACH COBBLER 6
Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6
Topped with vanilla ice cream

RAW OYSTERS*

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

MILL POINT 2.80
(Prince Edward Island)
Sharp brine upfront, with a clean sweet finish

ROCKY SHORE 2.80
(Prince Edward Island)
Crisp, clean brine with a sweet finish

LEGENDARY SALT 3.10
(Virginia)
Medium to large, mild flavor

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.

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.

FLYING PIG SMOKEHOUSE JAMBALAYA 22
Homemade pulled pork, andouille sausage & tasso with red beans. Then the holy trinity of vegetables and rice all cooked in a spicy tomato broth. Served with grilled bread.

BAY SCALLOP PASTA 28
Mafaldine pasta with sauteed bay scallops, portobello mushrooms, roasted shallots and brandy all tossed with a touch of cream. Finished with porcini butter and shredded romano

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

Dish can be made Gluten Free