SHUCKS PACIFIC

11/08/2026

DAILY SPECIAL

STARTERS & SOUP

SHRIMP AND CORN CHOWDER

Cup **7**/ Bowl **10**

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

GATOR BITES 16

Lightly breaded then fried and served with key lime mustard



NOVEMBER

11-12

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

BARNSTABLE 2.80

(Massachusetts)

Deep cup, briny and sweet

PARAMORE 2.80

(Nova Scotia)

Firm meats, mild salinity, fruity finish

MILL POINT 3.10

(Prince Edward Island)

High brine, clean, sweet finish

RIPTIDE 3.20

(Massachusetts)

Salty with a dry 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.

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