SHUCKS PACIFIC

11/13/2026

DAILY SPECIAL

STARTERS & SOUP

CREAMY OYSTER STEW

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

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

GATOR BITES 16

Lightly breaded then fried and served with key lime mustard

DESSERTS

PEACH COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

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

ROCKY SHORE 3.00

(Prince Edward Island)

Mild salt, crisp clean finish

MOOKIE MOTO 3.00

(Nova Scotia)

traditional deep shell, salty finish

RHODE ISLAND WILDS 3.20

(Rhode Island)

Flavor on the mild side, salty 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.

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