SHUCKS LEGACY SPECIALS Nov 5th

FEATURED APPS

Crispy Shrooms 9
Served with Creole ranch

Shucks Wings 12
6 wings made to your liking buffalo, BBQ, spicy BBQ, or teriyaki. Try them charred

Onion Rings 10
With honey mustard

DESSERT

Key Lime Pie **6**



TACO THURSDAY

FISH TACOS
*ONE - **9.5** TWO - **14** THREE - **18***

SHRIMP TACOS
*ONE - **10.5** TWO - **15** THREE - **19***

Served with house rice and refried beans

$4.50 Margaritas ALL DAY

SEAFOOD BOIL 88

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including: Snow crab, Lobster Tail, Jumbo Peel N Eat Shrimp, PEI Mussels, Little Neck Clams & Andouille Sausage served with corn on the cob, tri color potatoes and hard boiled eggs. Served with house rice, baguette and all the butter you could want.
She's got a little kick

OYSTER BAR*

SUNBERRY CHOICE 3.00
(Prince Edward Island)
Fat meat bursting with brine

BEAU SOLEIL 3.00
(New Brunswick)
Mildly briny with a clean refined finish

BLUE HILL BLONDE 3.30
(Maine)
Crisp & briny oyster with rich buttery notes

TUXEDO 2.60
(Prince Edward Island)
Perfect combination of sweet & salty

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

ROUNDABOUT* 26.00
(2 of each)

Grilled Shrimp Skewers 24

2 Skewers of jumbo grilled shrimp, served with house rice and sautéed

Blackened Mahi Tacos 20

Served in a crispy taco shell with Napa cabbage and mango salsa. With house rice and elote

Shrimply Italian Pasta 24

Canadian grilled shrimp and Italian sausage on a bed of Malfaldine. In a garlic butter sauce, topped with parsley and fresh grated parmesan cheese. With toasted baguette

Nola Basa 21

Blackened Basa topped with a made to order Cajun cream sauce and sautéed shrimp. With our famous red beans & rice and sautéed vegetables

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

= Can be prepared gluten free