SHUCKS LEGACY SPECIALS Nov 13th

FEATURED APPS

Crispy Shrooms 9
Served with Creole ranch

Creole Edamame 8
Salted and dusted with creole seasoning

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

DESSERT

Key Lime Pie **6**
Brownie **8**

Poke Bowl* 22

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad & sides of wasabi mayo and soy sauce

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*

GLACIER BAY 3.10
(New Brunswick)
Medium brine with a mild, sweet finish

MALPEQUE 3.10
(Prince Edward Island)
Light bodied, high brininess with a clean, sweet finish

BLACK POINT 3.20
(Nova Scotia)
Faintly sweet and salty with a cucumber finish

ROCKY SHORE 3.00
(Prince Edward Island)
Deep cupped oyster bursting with salty liquor

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

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

Lobster Mac and Cheese 32

Smoked gouda Mac and Cheese in a cast iron skillet and topped with a battery charred split lobster tail

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

= Can be prepared gluten free