SHUCKS LEGACY SPECIALS Nov 15th

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*

VILLAGE BAY 3.10
(Prince Edward Island)
Well balanced salinity, hint of hazelnut, creamy finish

MOOKIE MOTO 3.10
(Maine)
High salinity, 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

ROUNDABOUT* 26.00 (2 of each)

Duxbury Dozen* 20
(Massachusetts)
Crisp brine, buttery finish

Grilled Shrimp Skewers 24

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

Blackened Mahi Tacos 20

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

Nola Cod 21

Blackened Atlantic Cod 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 34

Smoked gouda Mac and Cheese served in a cast iron skillet with chucks of lobster
With grilled baguette

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

= Can be prepared gluten free