SHUCKS LEGACY SPECIALS Nov 21st

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, Crawfish 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

SUMMER LOVE 3.10
(Prince Edward Island)
Creamy meat, salt & mineral finish

SWEET PETITE 3.10
(Massachusetts)
Deep cups, firm meats, intense brine followed by a smooth, creamy, sweet 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

Bacon Wrapped Shrimp 28
5 jumbo shrimp wrapped in crispy bacon served on a bed of creamy crab risotto.
With a cilantro lime crema drizzle

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