SHUCKS LEGACY SPECIALS Nov 24th

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

TACO TUESDAY

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

OYSTER BAR*

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

BARE NAKED 3.00
(Rhode Island)
Crisp, briny flavor with a slightly sweet finish

DAMARISCOTTA 2.60
(Maine)
Salty, full bodied, clean 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 veggies

Blackened Mahi Tacos 20

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

Lobster Stuffed Shrimp 30

5 jumbo shrimp stuffed with a lobster mix and topped with lobster sauce. Served with veggies and white rice

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