



APPETIZERS

<p>CAMPECHANA • Gulf shrimp avocado pico seasoned tomato cocktail house made tortilla chips</p>	19	<p>AGUACHILE • Spicy citrus shrimp ceviche marinated with cucumber onions red bell pepper guacamole tostadas</p>	19
<p>FRIED OYSTERS • Freshly shucked onion-jalapeño strings</p>	19	<p>AHI TUNA WON-TON • 3 Poke style tuna guacamole won-tons micro greens sesame seeds</p>	21
<p>SNAPPER CEVICHE • Fresh gulf red snapper pico de gallo lime juice diced mango cucumber avocado slices house made tortilla chips</p>	22	<p>SHUCKERS • 4 Bacon wrapped shrimp stuffed w/jalapeño & pepper jack cheese onion-jalapeño strings ranch</p>	21
<p>MUSSELS • White wine beurre blanc tomato red onion ciabatta toast</p>	18	<p>SHUCKS TRIO • mussels crab claws shrimp spicy white wine beurre blanc ciabatta toast</p>	25

RAW BAR

• Shucks specializes in East Coast Oysters year round and offers Boutique Gulf Coast Oysters when available. Please check our oyster board for today's selections. (Market price) •

GRILLED OYSTERS

<p>ROCKEFELLER (4) • Spinach parm bacon</p>	15	<p>TOREADO (4) • pico de gallo pepper jack slice of jalapeño</p>	15
<p>PARMESAN PANKO (4) • Garlic butter herbs parm panko</p>	15	<p>SCAMPI (4) • Garlic butter herbs chives</p>	15
<p>SAMPLER (4) • 1 Each of the grilled oysters</p>	16	Add Crabmeat +7	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. USE CAUTION AS THERE MAY BE SMALL BONES, SHELLS OR PEARLS IN SOME PREPARATIONS.

-WE OFFER BOTH A CARD & CASH PRICE-



SOUPS | SALADS

CHICKEN & SAUSAGE GUMBO • Thin dark savory roux jasmine rice	13	SHUCKS HOUSE SALAD • mixed greens walnuts apples mandarin orange cranberries strawberries house vinaigrette	14
SEAFOOD GUMBO • shrimp oyster crab jasmine rice	15	CAESAR SALAD • romaine lettuce parmesan cheese croutons lemon caesar dressing	13
EVERYTHING GUMBO • chicken sausage shrimp crab oysters	18	SALAD PROTEINS: CHICKEN +7.25 GRILLED AHI TUNA +7.25 SALMON +7.25 SHRIMP OR FRIED OYSTERS + 3.25 EA.	
RED BEANS AND RICE • Slow cooked with ham hocks sausage love jasmine rice	13		

ENTRÉES

BLACKENED GULF RED SNAPPER • gulf snapper lemon beurre blanc jasmine rice roasted red potatoes	35	CHARGRILLED CHICKEN • grilled chicken breast broccoli fries or roasted red potatoes	22
SEAFOOD FEAST • fried flounder shrimp crab claws fries & onion-jalapeño strings	32	CHICKEN FRIED CHICKEN • panko fried chicken breast cream gravy broccoli fries or red potatoes	22
G.I.B. TIKI WHEAT DUO • Galveston Island Brewery Tiki Wheat beer battered fish & shrimp fries	29	SURF & TURF • blackened ribeye topped with 3 grilled shrimp & lump crab roasted red potatoes broccoli	41
FRIED GULF SHRIMP • fries jalapeño-onion strings	28	BUTCHER'S CHOICE • 12 oz. C.A.B. Boneless Ribeye roasted red potatoes broccoli	35
CHARGRILLED GULF SHRIMP • jasmine rice broccoli lemon beurre blanc	28	BLACKENED SHRIMP OR CHICKEN PASTA • angel hair pasta tossed with scampi butter spinach tomato red onion	26

PO-BOYS | SANDWICHES

served with fries or onion-jalapeño strings

LOBSTER ROLL • Cajun lemon-mayo parsley green onion garnish toasted challah bun	26	SHUCKS BURGER • 1/2 lb R-C Ranch Texas Wagyu cheddar jalapeño mayo lettuce tomato onions pickles toasted brioche bun	18
OYSTER BLT PO-BOY • Freshly shucked corn meal fried oysters bacon avocado lettuce tomato jalapeño-mayo	19	CHICKEN BLT • Panko fried chicken breast pepper jack bacon jalapeño mayo avocado lettuce tomato pickles toasted brioche bun (grilled option available)	18
PO-BOYS • Fried flounder or shrimp remoulade slaw tomato...make it a combo +3.25	18		

-SPLIT PLATE CHARGE \$3.25

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