



## APPETIZERS

<b>CAMPECHANA</b> • gulf shrimp   avocado   pico   seasoned tomato cocktail   house made tortilla chips	19	<b>AGUACHILE</b> • spicy citrus gulf shrimp ceviche marinated with cucumber   onions   red bell pepper   guacamole tostadas	19
<b>GULF FRIED OYSTERS</b> • freshly shucked   onion-jalapeño strings	19	<b>AHI TUNA WON-TON</b> • 3 poke style tuna   guacamole won-tons   micro greens   sesame seeds	21
<b>SNAPPER CEVICHE</b> • fresh gulf red snapper   pico de gallo   lime juice   diced mango   cucumber   avocado slices   house made tortilla chips	22	<b>SHUCKERS</b> • 4 bacon wrapped gulf shrimp stuffed w/jalapeño & pepper jack cheese   onion-jalapeño strings ranch dressing	21
<b>P.E.I. MUSSELS</b> • white wine beurre blanc   tomato   red onion   ciabatta toast	18	<b>SHUCKS TRIO</b> • mussels   crab claws   gulf shrimp   spicy white wine beurre blanc   ciabatta toast	25
<b>FRIED PICKLES</b> • served with ranch or remoulade	11	<b>GUACAMOLE + CHIPS</b>	12
<b>CHICKEN ROCKEFELLER CROSTINI</b> • rockefeller filling and grilled chicken on toast points	18		

## GRILLED OYSTERS

<b>ROCKEFELLER (4)</b> • spinach   parm   bacon	15	<b>TOREADO (4)</b> • pico de gallo   pepper jack   jalapeño	15
<b>PARMESAN PANKO (4)</b> • garlic butter   herbs   parm   panko	15	<b>SCAMPI (4)</b> • garlic butter   herbs	15
<b>SAMPLER (4)</b> • 1 each of the grilled oysters	16	<u>ADD LUMP CRAB OR SHRIMP + 6.50</u>	

## RAW BAR\*

• Shucks specializes in EAST COAST OYSTERS year round and BOUTIQUE TEXAS OYSTERS when available. Please check our oyster board for today's selections. (market price) served with habanero mignonette | ginger soy | house made cocktail sauce | atomic horseradish •

## CAVIAR BUMP \$10\*

\*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.



## SOUPS | SALADS

<b>CHICKEN &amp; SAUSAGE GUMBO</b>	13	<b>SHUCKS HOUSE SALAD</b>	14
• thin dark savory roux   jasmine rice		• mixed greens   walnuts   apples   mandarin orange   cranberries   strawberries   house vinaigrette	
<b>SEAFOOD GUMBO</b>	15	<b>CHICKEN CAESAR SALAD</b>	17
• gulf shrimp   gulf oyster   crab   jasmine rice		• Romaine Lettuce   Parmesan Cheese   Croutons   Lemon Caesar Dressing	
<b>EVERYTHING GUMBO</b>	18	<b>SALAD PROTEINS:</b>	
• chicken   sausage   gulf shrimp   crab   oysters   jasmine rice		<b>CHICKEN +7.25   GRILLED AHI TUNA +7.25   SALMON +7.25   GULF SHRIMP OR FRIED GULF OYSTERS + 3.25 EA.</b>	
<b>RED BEANS AND RICE</b>	13		
• slow cooked with ham hocks   sausage   love   jasmine rice			

## ENTRÉES

<b>BLACKENED GULF RED SNAPPER</b>	35	<b>BLACKENED SEAFOOD PASTA</b>	39
• gulf snapper   lemon beurre blanc   veggie   roasted red potatoes		• blackened snapper   grilled gulf shrimp & lump crab over scampi butter angel hair pasta   spinach   tomato   red onion	
<b>SURF &amp; TURF</b>	41	<b>BLACKENED GULF SHRIMP OR CHICKEN PASTA</b>	26
• blackened C.A.B. ribeye topped with 3 grilled gulf shrimp & lump crab   roasted red potatoes   veggie		• angel hair pasta tossed with scampi butter   spinach   tomato   red onion	
<b>BUTCHER'S CHOICE</b>	35	<b>FRIED GULF SHRIMP</b>	28
• 12 oz. C.A.B. boneless ribeye   roasted red potatoes   veggie		• fries   jalapeño-onion strings	
<b>BLACKENED SALMON</b>	28	<b>CHARGRILLED GULF SHRIMP</b>	28
• salmon   veggie   jasmine rice		• jasmine rice   veggie   lemon beurre blanc	
<b>COMBINATION PLATTER</b>	29	<b>CHICKEN FRIED CHICKEN</b>	22
• choose 2: fried flounder   fried gulf shrimp   fried gulf oyster   fries & jalapeño-onion strings		• panko fried chicken breast   cream gravy   veggie   fries or red potatoes	
<b>SEAFOOD FEAST</b>	32	<b>CHARGRILLED CHICKEN</b>	22
• fried flounder   gulf shrimp   crab claws   fries & onion-jalapeño strings		• grilled chicken breast   veggie   fries or roasted red potatoes	

## PO-BOYS | SANDWICHES

served with fries or onion-jalapeño strings

<b>LOBSTER ROLL</b>	26	<b>SHUCKS BURGER</b>	18
• cajun lemon-mayo   parsley   green onion garnish   toasted challah bun		• 1/2 lb R-C Ranch Texas Wagyu   cheddar   jalapeño mayo   lettuce   tomato   onions   pickles   toasted brioche bun	
<b>OYSTER BLT PO-BOY</b>	19	<b>CHICKEN BLT</b>	18
• freshly shucked corn meal fried oysters   bacon   avocado   lettuce   tomato   jalapeño-mayo		• panko fried chicken breast   pepper jack   bacon   jalapeño mayo   avocado   lettuce   tomato   pickles   toasted brioche bun (grilled option available)	
<b>PO-BOYS</b>	18		
• fried flounder, gulf shrimp, or oyster   remoulade slaw   tomato			

-SPLIT PLATE CHARGE \$3.25

**-WE OFFER BOTH A CARD & CASH PRICE-**