



APPETIZERS

CAMPECHANA	19	AGUACHILE	19
• gulf shrimp avocado pico seasoned tomato cocktail house made tortilla chips		• spicy citrus gulf shrimp ceviche marinated with cucumber onions red bell pepper guacamole tostadas	
GULF FRIED OYSTERS	19	AHI TUNA WON-TON	21
• freshly shucked onion-jalapeno strings		• 3 poke style tuna guacamole won-tons micro greens sesame seeds	
SNAPPER CEVICHE	22	SHUCKERS	21
• fresh gulf red snapper pico de gallo lime juice diced mango cucumber avocado slices house made tortilla chips		• 4 bacon wrapped gulf shrimp stuffed w/jalapeno & pepper jack cheese onion-jalapeno strings ranch dressing	
P.E.I. MUSSELS	18	CHICKEN ROCKEFELLER CROSTINI	18
• white wine beurre blanc tomato red onion ciabatta toast		• rockefeller filling and grilled chicken on toast points	
SHUCKS TRIO	25	GUACAMOLE + CHIPS	11
• mussels crab claws gulf shrimp spicy white wine beurre blanc ciabatta toast		FRIED PICKLES	11
		• served with ranch or remoulade	
BLUE CRAB FINGERS (12)	20		
• -fried w/ cocktail sauce			
-scampi butter			
-chilled w/ cocktail sauce			

RAW BAR | CAVIAR BUMPS*

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

GRILLED OYSTERS

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

SALADS

SHUCKS HOUSE SALAD	14	CAESAR SALAD	13	SALAD PROTEINS: CHICKEN +7.25 GRILLED AHI TUNA +7.25 SALMON +7.25 GULF SHRIMP OR FRIED GULF OYSTERS + 3.25 EA.
• mixed greens walnuts apples mandarin orange cranberries strawberries house vinaigrette		• romaine lettuce parmesan cheese croutons lemon caesar dressing		

*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

CHICKEN & SAUSAGE GUMBO	13	EVERYTHING GUMBO	18
• thin dark savory roux jasmine rice		• chicken sausage gulf shrimp crab oysters jasmine rice	
SEAFOOD GUMBO	15	RED BEANS AND RICE	13
• gulf shrimp gulf oyster crab jasmine rice		• slow cooked with ham hocks sausage love jasmine rice	

ENTRÉES

BLACKENED GULF RED SNAPPER	35	BLACKENED SEAFOOD PASTA	39
• gulf snapper lemon beurre blanc veggie roasted red potatoes		• blackened snapper grilled gulf shrimp & gulf lump crab over scampi butter angel hair pasta spinach tomato red onion	
SURF & TURF	42	BLACKENED GULF SHRIMP OR CHICKEN PASTA	26
• blackened C.A.B. ribeye topped with 3 grilled gulf shrimp & gulf lump crab roasted red potatoes veggie		• angel hair pasta tossed with scampi butter spinach tomato red onion	
BUTCHER'S CHOICE	36	FRIED GULF SHRIMP	28
• 12 oz. C.A.B. boneless ribeye roasted red potatoes veggie		• fries jalapeño-onion strings	
BLACKENED SALMON	28	CHARGRILLED GULF SHRIMP	28
• salmon veggie jasmine rice		• jasmine rice veggie lemon beurre blanc	
COMBINATION PLATTER	30	CHICKEN FRIED CHICKEN	24
• choice of 2: fried local catch fried gulf shrimp fried gulf oyster fries & jalapeño-onion strings		• panko fried chicken breast cream gravy veggie fries or red potatoes	
SEAFOOD FEAST	32	CHARGRILLED CHICKEN	24
• fried local catch gulf shrimp gulf 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

LOBSTER ROLL	28	SHUCKS BURGER	18
• COLD cajun lemon-mayo or HOT cajun lemon butter 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	
OYSTER BLT PO-BOY	19	CHICKEN BLT	18
• freshly shucked gulf 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)	
PO-BOYS	18		
• fried local fish, gulf shrimp, or oyster remoulade slaw tomato			