



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	SHUCKS TRIO	25
• white wine beurre blanc tomato red onion ciabatta toast		• mussels crab claws gulf shrimp spicy white wine beurre blanc ciabatta toast	
FRIED PICKLES	11	GUACAMOLE + CHIPS	12
• served with ranch or remoulade			
CHICKEN ROCKEFELLER CROSTINI	18		
• rockefeller filling and grilled chicken on toast points			

GRILLED OYSTERS

ROCKEFELLER (4)	15	TOREADO (4)	15
• spinach parm bacon		• pico de gallo pepper jack slice of jalapeno	
PARMESAN PANKO (4)	15	SCAMPI (4)	15
• garlic butter herbs parm panko		• garlic butter herbs	
SAMPLER (4)	16		
• 1 each of the grilled oysters			

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

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

ENTRÉES

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

PO-BOYS | SANDWICHES

served with fries or onion-jalapeño strings

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

-SPLIT PLATE CHARGE \$3.25

-WE OFFER BOTH A CARD & CASH PRICE-