

Weekly Specials at Shuck

Sunday

Brunch 11 am -3 pm, Happy Hour 4 pm – 6 pm

Monday

Lunch 11 am – 3 pm, Happy Hour 4 pm – 6 pm

Tuesday

Lunch 11-3, Happy Hour 4 pm – 6 pm

Wednesday

Lunch 11 am – 3 pm, Happy Hour 4 pm – 6 pm

Wine & Blues Wednesday: 1/2 Price Bottles of Wine & Blue Points!

Thursday

Lunch 11 am – 3 pm, Happy Hour 4 pm – 6 pm

Friday

Lunch 11 am – 3 pm, Happy Hour 4 pm – 6 pm

Saturday

Brunch 11 am -3 pm, Happy Hour 4 pm – 6 pm

*Join us for our Last Hour Specials
Friday & Saturday from 10 pm – 11 pm*

Every day we're shuckin' em!

Please Visit our Other Restaurants



www.namasushibar.com

*5130 Kingston Pike
506 South Gay Street*



www.crubistroandwinebar.com

*11383 Parkside Drive
141 South Gay Street*



Brunch Menu


Saturday & Sunday 11 am – 3 pm

Featured Cocktails

House Made Bloody Mary	3
Mimosa	4 / 6

Happy Hour All Day on Sunday

Eggs & Entrees

 remove English muffin from any item below to make the dish gluten sensitive

Eggs Your Way*	12
<i>two eggs, Applewood smoked bacon, smoked cheddar cheese grits, English muffin</i>	
Steak & Eggs*	15
<i>grilled filet, two eggs, fries</i>	
Country Omelette	13
<i>Canadian bacon, mushroom, onion, smoked cheddar, with fresh fruit & English muffin</i>	
Seafood Omelette	13
<i>shrimp, crab, spinach, cherry tomato, with fresh fruit & English muffin</i>	
Veggie Omelette	11
<i>mushroom, onion, asparagus, cherry tomato, smoked cheddar, with fresh fruit & English muffin</i>	
Classic Benedict*	14
<i>English muffin, Canadian bacon, poached eggs, sautéed spinach, hollandaise, with smoked cheddar grits</i>	
Crab Cake Benedict*	14
<i>English muffin, crab cakes, poached eggs, cajun tomato cream sauce, fried spinach, with smoked cheddar grits</i>	
Huevos Rancheros* 	14
<i>corn tostada, bacon, sautéed spinach, over easy eggs, ranchero sauce, cilantro crema, smoked cheddar grits</i>	
Hangtown Fry	14
<i>scrambled egg frittata, chives, Applewood smoked bacon, topped with fried oysters</i>	
Brunch Shrimp & Grits	13
<i>sautéed shrimp, bell peppers, red onions, andouille pan sauce, white cheddar grits</i>	
Brunch Burger*	14
<i>angus beef, smoked cheddar, Applewood smoked bacon, fried egg, lettuce, tomato, remoulade, with fries</i>	

Soup & Salad

Lobster Bisque	5 cup	7 bowl
New England Clam Chowder	5 cup	7 bowl




Salad Add Ons: Grilled Salmon 8 Grilled Shrimp 8
Crab Cake 7 Fried Oysters 8 Filet 10


Shuck Wedge Salad	8
<i>Applewood-smoked bacon, cherry tomatoes, red onion, bleu cheese, balsamic reduction, iceberg lettuce</i>	
Seafood Cobb	12
<i>chilled shrimp, lump crab meat, Applewood smoked bacon, cherry tomatoes, cucumber, red onion, egg, romaine lettuce</i>	
The Tower 	full 18 mini 11
<i>chilled shrimp, lump crab meat, pico de gallo, avocado, romaine lettuce, honey chipotle dressing, chili oil, corn tortilla chips</i>	
The Tuna Tower*	full 19 mini 12
<i>yellow fin tuna, lump crab meat, mango, pineapple, avocado, roasted red pepper, romaine lettuce, citrus soy sauce, sriracha, fried flour tortilla straws</i>	

Choice of House Made Dressings:
Honey Chipotle, Caesar*, Creamy Lemon Garlic, Oregano Vinaigrette, Bleu Cheese, Green Goddess

A La Carte Sides

1.95 each

- french fries
- roasted potatoes 
- green beans 
- slaw 
- hushpuppies
- asparagus 
- sautéed spinach
- roasted root vegetable
- Shelton Farm cheddar grits 

 can be prepared gluten sensitive

*advisory: served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.