

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 am - 3 pm, 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

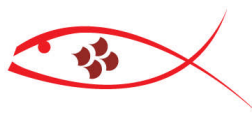
Saturday

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



nama

www.namasushibar.com

*5130 Kingston Pike
506 South Gay Street*

crù
bistro & wine bar

www.crubistroandwinebar.com

*11383 Parkside Drive
141 South Gay Street*



Lunch Menu

Monday – Friday 11 am - 3 pm

*Raw Bar

Oysters on the Half Shell <i>six Chesapeake Bay Oysters, cocktail sauce, mignonette & lemon</i>	14
Citrus Tuna Crudo <i>thinly sliced yellow fin tuna, with grapefruit, jalapenos, olive oil & sea salt</i>	14
Italian Tuna Crudo <i>thinly sliced yellow fin tuna, fresh basil, lemon, sea salt & black pepper</i>	14
Red Shrimp Ceviche <i>red shrimp, citrus, cucumber, sweet corn, red onion, avocado, radish, corn chips</i>	13

Tacos & Sandwiches

*all sandwiches and tacos served with kettle chips
substitute French fries 1.99*

Line Caught Grouper Sandwich <i>(blackened or fried) lettuce, tomato, tartar sauce, hoagie roll</i>	14
Bearden Burger* <i>angus beef, smoked cheddar, lettuce, tomato, remoulade</i>	12
Oyster BLT <i>cornmeal fried oysters, Applewood bacon, tomato jam, arugula, mayo</i>	12
Crab Cake BLT <i>lump crab cake, tomato jam, arugula, Applewood bacon, mayo</i>	12
Po'Boy Shrimp 10 Fish 10 Oyster 14 <i>lettuce, tomato, tartar sauce, hoagie roll</i>	
Tacos	
Steamed or Fried Lobster	14
Grilled or Fried Shrimp	10
Blackened Yellowtail Tuna*	12
Beer Battered Cod	10

Choice of Preparation:

Rasta

cilantro chimichurri, slaw, pineapple salsa

Baja

baja sauce, pico de gallo, fresh mango, romaine

Soup & Salad

Lobster Bisque	5 cup 7 bowl
New England Clam Chowder	5 cup 7 bowl
Soup of the Day	5 cup 7 bowl

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

Soup & Salad Combo 8
choice of House or Caesar Salad & Lobster Bisque or New England Clam Chowder*

Shuck Wedge Salad 8
Applewood smoked bacon, cherry tomatoes, red onion, bleu cheese, balsamic reduction, iceberg lettuce

Seafood Cobb 12
chilled shrimp, lump crab meat, Applewood smoked bacon, cherry tomatoes, cucumber, red onion, egg, romaine lettuce

Lobster Salad 19
chilled lobster meat, romaine, corn, avocado, paprika aioli

Tower Full 18 Mini 11
chilled shrimp, lump crab meat, pico de gallo, avocado, romaine lettuce, honey chipotle dressing, chili oil, corn tortilla chips

Tuna Tower* Full 19 Mini 12
yellow fin tuna, lump crab meat, mango, pineapple, avocado, romaine lettuce, citrus soy sauce, roasted red pepper, sriracha, fried flour tortilla straws

Choice of House Made Dressings:

Honey Chipotle, Caesar, Ranch, Balsamic Vinaigrette, Bleu Cheese, Green Goddess*

Lunch Platters

Grilled Catch of the Day <i>served with your choice of side</i>	mkt
Fish & Crisps <i>beer-battered cod, kettle chips, hushpuppies, slaw</i>	13
Fried Oysters <i>cornmeal fried oysters, kettle chips, hushpuppies, slaw</i>	15
Fried Shrimp <i>panko fried shrimp, kettle chips, hushpuppies, slaw</i>	14

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.*