

## 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](http://www.namasushibar.com)

*5130 Kingston Pike  
506 South Gay Street*



[www.crubistroandwinebar.com](http://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

<b>Eggs Your Way*</b>	12
<i>two eggs, Applewood smoked bacon, smoked cheddar cheese grits, English muffin</i>	
<b>Steak &amp; Eggs*</b>	15
<i>grilled filet, two eggs, fries</i>	
<b>Country Omelette</b>	13
<i>Canadian bacon, mushroom, onion, smoked cheddar, with fresh fruit &amp; English muffin</i>	
<b>Seafood Omelette</b>	13
<i>shrimp, crab, spinach, cherry tomato, with fresh fruit &amp; English muffin</i>	
<b>Veggie Omelette</b>	11
<i>mushroom, onion, asparagus, cherry tomato, smoked cheddar, with fresh fruit &amp; English muffin</i>	
<b>Classic Benedict*</b>	14
<i>English muffin, Canadian bacon, poached eggs, sautéed spinach, hollandaise, with smoked cheddar grits</i>	
<b>Crab Cake Benedict*</b>	14
<i>English muffin, crab cakes, poached eggs, cajun tomato cream sauce, fried spinach, with smoked cheddar grits</i>	
<b>Huevos Rancheros*</b> 	14
<i>corn tostada, bacon, black bean salsa, sautéed spinach, over easy eggs, rancho sauce, cilantro crema, smoked cheddar grits</i>	
<b>Hangtown Fry</b>	14
<i>scrambled egg frittata, chives, Applewood smoked bacon, topped with fried oysters</i>	
<b>Brunch Shrimp &amp; Grits</b>	13
<i>sautéed shrimp, tasso ham gravy, smoked cheddar grits, collard greens</i>	
<b>Brunch Burger*</b>	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

<b>Shuck Wedge Salad</b>	8
<i>Applewood-smoked bacon, cherry tomatoes, red onion, bleu cheese, balsamic reduction, iceberg lettuce.</i>	
<b>Seafood Cobb</b>	12
<i>chilled shrimp, lump crab meat, Applewood smoked bacon, cherry tomatoes, cucumber, red onion, egg, romaine lettuce</i>	
<b>The Tower</b> 	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>	
<b>The Tuna Tower*</b>	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
- steamed broccoli 
- collard greens 
- slaw 
- hushpuppies
- asparagus 
- smoked cheddar mac n cheese
- fresh seasonal vegetable
- Shelton Farm cheddar grits 
- Starch of the day

 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.