

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

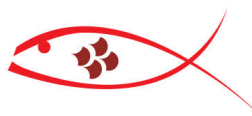
Saturday

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



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

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| Oysters on the Half Shell <i>six Chesapeake Bay Oysters, cocktail sauce & lemon</i> | 10 |
| 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 |
| Hamachi <i>cold smoked Hamachi, green apple, serrano, avocado, chive oil, red onion</i> | 16 |
| Shrimp Ceviche <i>Shrimp, pico de gallo, corn, avocado, corn chips</i> | 12 |
| Raw Bar Daily Feature | mkt |

Tacos & Sandwiches

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

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| Blackened Grouper Sandwich <i>lettuce, tomato, tartar sauce, hoagie roll</i> | mkt |
| Bearden Burger* <i>angus beef, smoked cheddar, lettuce, tomato, remoulade</i> | 12 |
| Oyster BLT <i>cornmeal-fried oysters, Applewood-smoked bacon, chipotle tomato jam, arugula, mayo</i> | 12 |
| Po'Boy Shrimp 10 Fish 10 Crab Cake 12 Oyster 14 <i>lettuce, tomato, tartar sauce, hoagie roll</i> | 14 |
| Taco Wey <i>fried or grilled shrimp, black-bean salsa, romaine lettuce, white cheese, cilantro crema</i> | 10 |
| Taco 135 <i>beer-battered fish, pico de gallo, white cheese, romaine lettuce, cilantro chimichurri</i> | 10 |
| Taco Baja <i>fried or grilled shrimp, pico de gallo, mango, romaine lettuce, zesty Baja sauce</i> | 10 |
| Taco Rasta* <i>blackened yellow fin tuna, pineapple salsa, cabbage slaw, & cilantro chimichurri</i> | 12 |

Soup & Salad

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|---------------------------------|--------------|
| 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

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 17
chilled lobster meat, romaine, corn, avocado, paprika aioli

Octopus Salad 16
grilled octopus, arugula, chargrilled cherry tomato, fried capers, balsamic glaze

Grilled Scallop Salad 14
grilled scallops, chipotle, pineapple salsa, arugula

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, Creamy Lemon Garlic, Oregano Vinaigrette, Bleu Cheese, Green Goddess*

Lunch Platters

Grilled Catch of the Day mkt
served with your choice of side

Fish & Crisps 13
beer-battered cod, kettle chips, hushpuppies, slaw

Fried Oysters 15
cornmeal fried oysters, kettle chips, hushpuppies, slaw

Fried Shrimp 14
panko fried shrimp, kettle chips, hushpuppies, slaw

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.*