

Small Plates

- Crawfish Dip** 12
house made tortilla chips
- Plated Royal Red Shrimp** 15
lemon, cocktail sauce, remoulade, chives
- Crab Legs** half pound 18 pound 30
lemon, butter, cocktail sauce, Old Bay seasoning
- Peel n' Eat Shrimp** half pound 14 pound 26
lemon, butter, cocktail sauce, Old Bay seasoning
- Calamari** 12
cornmeal fried, with green goddess & ranchero
- Chargrilled Oysters** 14
with cilantro lime butter
- Oysters Rockefeller** 15
spinach, bacon, cream, parmesan
- Grilled Scallop Salad** 16
grilled scallops, chipotle, pineapple salsa, arugula
- Lobster Salad** 19
romaine, corn, tomato, avocado, paprika aoli
- Octopus Salad** 16
arugula, grilled tomato, caper, balsamic glaze
- Shuck Shrimp** 13
cornmeal fried shrimp, traditional or spicy
- Mexican Shrimp Ceviche** 13
shrimp, pico de gallo, corn, avocado



Raw Bar*

- House Oysters*** market price
- Oyster Trio*** market price
Chimi: cilantro chimichurri & serrano
Shooter: bloody mary, tabasco, celery
Champagne: caviar & mignonette
- Blue Point Oysters*** market price
- East Coast Varietal*** market price
- P.E.I. Varietal*** market price
- Tuna Crudo "Sashimi"*** 14
Citrus: grapefruit, serrano, olive oil
Italian: fresh basil, lemon, olive oil
- Hamachi*** 16
cold smoked Hamachi, green apple, serrano, avocado, chive oil, red onion
- Salmon Crudo*** 14
radish, cilantro crema, lemon, masago, chili oil

Fresh Fish*

comes with choice of two house sides, or opt for premium sides for 1.95 each

- Yellow Fin Tuna** 28 **Grouper** full 25 half 18
- Scottish Salmon** 23 **Catch of the Day** mkt

grilled, blackened, or pan-seared

Toppings

- lemon basil aioli
- cilantro chimichurri
- garlic butter
- simply prepared
- citrus soy

House Sides

- french fries
- steamed broccoli
- collard greens
- slaw
- hushpuppies

Premium Sides

- asparagus
- smoked cheddar mac n cheese
- fresh seasonal vegetable
- Shelton Farm cheddar grits
- starch of the day

Surf & Turf

comes with choice of two house sides, or opt for premium sides for 1.95 each
substitute ribeye for filet add 5

- Lobster Tail & Filet*** 38
filet, lobster tail, lemon, garlic butter
- Scallops & Filet*** 35
filet, scallops, lemon, garlic butter
- Shrimp & Filet*** 30
filet, skewer of shrimp, lemon, garlic butter
- Crab Cake & Filet*** 28
filet, crab cake, lemon, garlic butter
- Filet*** 25
black angus filet mignon
- Bone-In Ribeye*** 30
grilled with garlic butter

House Specialties

- The Tower** 18
shrimp, lump crab, pico de gallo, avocado, romaine, honey chipotle dressing, chili oil, corn chips
- The Tuna Tower*** 19
tuna, lump crab, pineapple, roasted red peppers, romaine, avocado, mango, tortilla straws, citrus soy glaze, sriracha
- Shrimp & Grits** 18
smoked cheddar cheese grits, collard greens, cajun tasso gravy
- Cajun Shrimp Pasta** 19
shrimp, andouille sausage, bell peppers, red onions, cajun demi sauce over linguine
- Lobster Ravioli** 24
lobster claw ravioli, béchamel, spinach
- Shuck Crab Cakes** 18
two lump crab cakes with green goddess, asparagus, and slaw
- Admiral's Platter** fried 35 grilled 38
shrimp, grouper, oysters, scallops, crab cake, fries, hushpuppies, slaw
- Homberg Platter*** for two 50 for four 100
steamed crab legs, raw oysters, pan-seared scallops, crab cake, steamed shrimp, with slaw, lemon, drawn butter, cocktail sauce
- Seared Scallops** 26
over herb risotto with lemon beurre blanc and asparagus

Soups & Salads

- New England Clam Chowder** cup 5 bowl 7
- Lobster Bisque** cup 5 bowl 7
- SALAD ADD ONS:** Salmon 8 Grilled Shrimp 8
Crab Cake 8 Fried Oysters 8 Petite Filet 10
- House Salad** 7
romaine, arugula, egg, tomato, cucumber, red onion
- Caesar Salad*** 7
romaine, shaved parmesan, croutons, fried capers, Caesar dressing*
- Shuck Wedge Salad** 8
iceburg, Applewood-smoked bacon, bleu cheese crumbles, tomato, red onion, bleu cheese dressing, balsamic reduction
- Seafood Cobb** 16
shrimp, lump crab, Applewood smoked bacon, egg, corn, tomato, cucumber, red onion, romaine
- Choice of House Made Dressings:**
Honey Chipotle, Caesar*, Creamy Lemon Garlic, Oregano Vinaigrette, Bleu Cheese, Green Goddess

Shuck Shack

fries, hushpuppies, & slaw

- Fish & Crisps** 15
beer battered or panko fried cod
- Captain's Platter** fried 25 grilled 28
shrimp, grouper, oysters
- Fried Oysters** a la carte 13 platter 18
cornmeal fried oysters
- Fried Shrimp** a la carte 12 platter 16
panko fried

Sandwiches

with fries and slaw

- Oyster BLT** 16
fried oysters, tomato jam, arugula, bacon, mayo
- Lobster Roll** 19
lobster meat on a butter toasted New England bun, with fries, hushpuppies, and slaw
- Po' Boys**
Shrimp 13 **Fish** 12 **Oyster** 15 **Crab Cake** 16
lettuce, tomato, tartar, on a hoagie
- Shuck Burger*** 16
angus beef with cheddar, bacon, two fried oysters, lettuce, tomato, remoulade
- Bacon Cheese Burger*** 12
angus beef with cheddar, bacon, lettuce, tomato

Tacos

two flour tortillas, served with chips & slaw

- Lobster** 19
beer battered or steamed with slaw, pico de gallo, honey chipotle sauce
- Rasta*** 15
blackened tuna, cilantro chimichurri, slaw, pineapple salsa
- Baja** 13
panko fried or grilled shrimp, baja sauce, pico de gallo, fresh mango, romaine
- Wey** 13
panko fried or grilled shrimp, cilantro crema, black bean salsa, romaine, white cheese
- 135** 13
beer battered fish, cilantro chimichurri, romaine, pico de gallo, white cheese

*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.