

White

6 OZ / 9 OZ / BOTTLE

| | |
|--|--------------|
| 2015 Il Donato Pinot Grigio <i>Italy</i> | 8 / 12 / 30 |
| 2016 Banfi San Angelo Pinot Grigio <i>Italy</i> | 9 / 14 / 34 |
| 2016 Pacific Rim Dry Riesling <i>Australia</i> | 8 / 12 / 30 |
| 2016 Urban Riesling <i>Germany</i> | 8 / 12 / 30 |
| 2016 Chateau Souverain Sauvignon Blanc <i>California</i> | 8 / 12 / 30 |
| 2016 Champteloup Sauvignon Blanc <i>France</i> | 9 / 14 / 34 |
| 2016 Matua Sauvignon Blanc <i>New Zealand</i> | 10 / 15 / 38 |
| 2015 Bleasdale LX White <i>Australia</i> | 9 / 14 / 34 |
| 2015 H & B Languedoc White <i>France</i> | 9 / 14 / 34 |
| 2016 Soave Classico Suavia <i>Italy</i> | 10 / 15 / 38 |
| 2016 d'Arenberg Hermit Crab Viognier <i>Australia</i> | 10 / 15 / 38 |
| 2015 Butternut Chardonnay <i>California</i> | 9 / 14 / 34 |
| 2016 William Hill Chardonnay <i>California</i> | 10 / 15 / 38 |
| 2016 Elk Cove Pinot Gris <i>Oregon</i> | 45 |
| 2016 Love Block Sauvignon Blanc <i>New Zealand</i> | 52 |
| 2014 Revolutionaria Torrontes Brutal <i>Argentina</i> | 46 |
| 2015 Rock Wall Chardonnay <i>California</i> | 64 |

Featured Wine & Sangria

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|--|-------|
| Pinot Grigio, Chardonnay, Pinot Noir, Cabernet | 6 / 9 |
| Red or White Sangria | 6 |

Red

6 OZ / 9 OZ / BOTTLE

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| 2012 Anthony & Dominic Pinot Noir <i>California</i> | 10 / 15 / 38 |
| 2016 Rainstorm Pinot Noir <i>Oregon</i> | 12 / 18 / 45 |
| 2015 Velvet Devil Merlot <i>Washington</i> | 9 / 13 / 34 |
| 2016 Zin-Phomaniac Zinfandel <i>California</i> | 11 / 16 / 40 |
| 2017 Portillo Malbec <i>Argentina</i> | 9 / 13 / 34 |
| 2015 Skyfall Cabernet Sauvignon <i>Washington</i> | 9 / 14 / 34 |
| 2015 The Show Cabernet Sauvignon <i>California</i> | 10 / 15 / 38 |
| 2014 Silver Totem Cabernet Sauvignon <i>California</i> | 12 / 18 / 46 |

Sparkling & Rosè

6 OZ / 9 OZ / BOTTLE

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|--|--------------|
| La Marca Prosecco <i>Italy</i> | 10 / 15 / 38 |
| Francois Montand Blanc de Blanc Brut <i>France</i> | 10 / 15 / 38 |
| Robertson Pinot Noir Rosè <i>South Africa</i> | 8 / 12 / 30 |
| Veuve Clicquot Brut (375ml) <i>France</i> | 85 |
| Moet & Chandon Imperial Brut <i>France</i> | 140 |

Specialty Cocktails

all specialty cocktails 8.95

Ruby Red Smash

Ruby Red Grapefruit Vodka, fresh lemon, mint, maraschino cherry, grapefruit juice

Ginny Hendricks

Hendrick's Gin, muddled cucumber, fresh lemon, & Jack Rudy Tonic

Dark & Stormy

Dark Rum, fresh lime juice, ginger beer

Beach Wedding

Beach Coconut White Whiskey, raspberries, lemon juice, sugar

Tuscan Marg-Tini

Silver Tequila, Triple Sec, Amaretto, lime, lemon

Summer Fashioned

Rye Whiskey, blueberries, lemon, demerara sugar, bitters

Old Fashioned

Rye Whiskey, house-made brandied cherries, orange slice, demerara sugar, bitters

Violet 75

London Dry Gin, Crème Yvette, demerara sugar, lemon, sparkling wine

Sazarac

Rye Whiskey, bitters, lemon, Herbsaint

La Paloma Twist

Tres Agaves Silver tequila, raspberries, lime, agave nectar, grapefruit juice

Oyster Shooters

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|--|----|
| The Bloody Mary (or Maria) Vodka (or Tequila), Zing Zang, Tabasco | 7 |
| The Sea Captain Vodka, Old Bay Season, Lemon | 7 |
| Marie Antoinette Champagne | 6 |
| The Hemmingway Tanqueray & Lime | 9 |
| Smokey Mountain Shooter Jack Daniels & Tabasco | 9 |
| The Texan Shiner Bock & Zing Zang | 6 |
| The Millionaire Stoli Prince Edward Island Oyster, Caviar Stuffed Olive | 18 |

Beer by the Bottle

ask your server about today's draft selection

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|---|-----|
| Budweiser | 3.5 |
| Bud Light | 3.5 |
| Miller Lite | 3.5 |
| Coors Light | 3.5 |
| Michelob Ultra | 3.5 |
| Yazoo Hefeweizen | 5 |
| Stella Artois | 5 |
| Omission Pale  | 4 |
| Beck's Non Alcoholic | 3.5 |
| Crispin Hard Cider | 6 |
| Foothills Jade IPA 7.4% | 6 |
| Founder's Porter 6.5% | 6 |
| Cutaway Rye IPA 6% | 6 |
| Rogue Old Crustacean Barley Wine (750 ml) 11.5% | 40 |

Weekly Features 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 Select 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!

Small Plates

- Crawfish Dip** 12
house made tortilla chips
- Blue Crab Beignets** 12
remoulade, smoked green onion
- Royal Red Shrimp Cocktail** 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
- Buttermilk Calamari** 12
cornmeal fried, with spicy thai & ranchero
- Chargrilled Oysters** 15 🌿
with Nola's parmesan and garlic butter
- Oysters Rockefeller** 16 🌿
spinach, bacon, cream, parmesan
- Chilled Lobster Salad** 19 🌿
sweet summer corn, tomatoes, paprika aoli
- Lobster Quesadilla** 15
lobster, jack cheese, avocado, spicy pineapple salsa, chipotle aioli
- Shuck Fried Shrimp or Oysters** 14
Cornmeal fried shrimp or oysters, remoulade, cocktail sauce



Raw Bar*

All oyster platters served with mignonette, cocktail sauce, and fresh lemon

- Featured Oysters*** market price
- Premium Oyster Platter*** market price
- Blue Point Oysters*** market price
- East Coast Varietal*** market price
- P.E.I. Varietal*** market price
- Red Shrimp Ceviche** 13
Fresh red shrimp, citrus, cucumber, sweet corn, red onion, avocado, radish
- Tuna Crudo* "Sashimi"** 14
Citrus: grapefruit, serrano, olive oil
Italian: basil, lemon, olive oil

Soups & Salads

- New England Clam Chowder** cup 5 bowl 7
- Lobster Bisque** cup 5 bowl 7
- SALAD ADD ONS: Salmon** 8 **Crab Cake** 8
Grilled Shrimp 8 **Fried Oysters** 8
Petite Filet 10
- Shuck Salad** 7 🌿
romaine, arugula, egg, tomato, cucumber, red onion
- Caesar Salad*** 7
romaine, shaved parmesan, croutons, fried capers, Caesar dressing*
- Shuck Wedge Salad** 9
iceberg, Benton's bacon, bleu cheese crumbles, tomato, red onion, bleu cheese dressing, balsamic reduction
- Seafood Cobb** 17 🌿
red shrimp, lump blue crab, Benton's bacon, egg, corn, tomato, cucumber, red onion, romaine
- Choice of House Made Dressings:** 🌿
Honey Chipotle, Caesar*, Creamy Ranch, Balsamic Vinaigrette, Bleu Cheese, Green Goddess

Fresh Catch Selections*

Pan-Seared Grouper

blue crab imperial, wilted arugula and corn salad, white cheddar grits

- 29 -

Grilled Scottish Salmon

 🌿

maple glaze, roasted root vegetables, sautéed spinach

- 24 -

Yellowfin Tuna Nicoise

 🌿

warm potato and green bean salad, egg, kalamata olive, blistered tomato, Benton's bacon vinaigrette

- 26 -

Chef's Fish Market Feature

ask your server for details

- mkt -

Hand Cut Steaks*

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Served with roasted potatoes and asparagus

Filet Mignon

6 oz | 26
8 oz | 32

Hanger Steak

10 oz | 28

Bone-in Ribeye

16 oz | 34

Add Crab Cake with tomato jam +8

Add Steamed Lobster Tail +16

Add Grilled Shrimp +8

Add Scallops +12

Maxwell Style +18

lobster tail, béarnaise

Oscar Style +12

Blue lump crab, béarnaise

Chef's Seasonal 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 🌿

white cheddar cheese grits, bell peppers, red onion, andouille pan sauce

Cajun Shrimp Pasta

 19

shrimp, andouille sausage, bell peppers, red onions, cajun demi sauce over linguine

Lobster Ravioli

 25

lobster claw ravioli, roasted sweet corn and blistered tomato, shallot vodka cream sauce

Shuck Crab Cakes

 19

two blue lump crab cakes with tomato jam, asparagus, and slaw

Captain's Platter fried 25 grilled 28
shrimp, grouper, oysters, fries, hushpuppies, slaw

Fish and Crisps

 15

beer battered cod, fries, slaw, and hushpuppies

Pan-Seared Scallops

 26 🌿

over herb risotto with lemon caper sauce and asparagus

Sandwiches

With fries and slaw

Line Caught Grouper Sandwich

 16

(blackened or fried) lettuce, tomato, tartar sauce

Oyster BLT

 16

fried oysters, tomato jam, arugula, bacon, mayo

Lobster Roll

 19

butter poached lobster meat, toasted New England bun, hushpuppies

Po' Boys

Shrimp 13 **Fish** 12 **Oyster** 15

lettuce, tomato, tartar on a hoagie

Shuck Burger*

 12

angus beef with cheddar, lettuce, tomato, red remoulade

add Benton's bacon +2

add fried oyster +5

Tacos

Two flour tortillas, served with chips and slaw

Grilled or Fried Lobster 19

Grilled or Fried Red Shrimp 14

Blackened Yellowtail Tuna 15

Beer Battered Cod 13

Choice of Preparation:

Rasta

cilantro chimichurri, slaw, pineapple salsa

Baja

baja sauce, pico de gallo, fresh mango, romaine

🌿 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.