

White

6 OZ / 9 OZ / BOTTLE

Il Donato Pinot Grigio <i>Italy</i>	8 / 12 / 30
Banfi San Angelo Pinot Grigio <i>Italy</i>	9 / 14 / 34
Pacific Rim Dry Riesling <i>Australia</i>	8 / 12 / 30
Urban Riesling <i>Germany</i>	8 / 12 / 30
Chateau Souverain Sauvignon Blanc <i>California</i>	8 / 12 / 30
Champteloup Sauvignon Blanc <i>France</i>	9 / 14 / 34
Matua Sauvignon Blanc <i>New Zealand</i>	10 / 15 / 38
Bleasdale LX White <i>Australia</i>	9 / 14 / 34
H & B Languedoc White <i>France</i>	9 / 14 / 34
Soave Classico Suavia <i>Italy</i>	10 / 15 / 38
Hermit Crab Viognier <i>Australia</i>	10 / 15 / 38
Old Soul Chardonnay <i>California</i>	8 / 12 / 30
Butternut Chardonnay <i>California</i>	9 / 14 / 34
William Hill Chardonnay <i>California</i>	10 / 15 / 38
Elk Cove Pinot Gris <i>Oregon</i>	45
Love Block Sauvignon Blanc <i>New Zealand</i>	52
Revolutionaria Torrontes Brutal <i>Argentina</i>	46
Rock Wall Chardonnay <i>California</i>	64
Sea Smoke Chardonnay <i>California</i>	160

House Wine & Sangria

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

Red

6 OZ / 9 OZ / BOTTLE

Anthony & Dominic Pinot Noir <i>California</i>	10 / 15 / 38
Rainstorm Pinot Noir <i>Oregon</i>	12 / 18 / 45
Zingara Sangiovese <i>Italy</i>	10 / 15 / 38
Velvet Devil Merlot <i>Washington</i>	9 / 13 / 34
Zin-Phomaniac Zinfandel <i>California</i>	11 / 16 / 40
Portillo Malbec <i>Argentina</i>	9 / 13 / 34
Navardia Rioja <i>Spain</i>	10 / 15 / 38
Skyfall Cabernet Sauvignon <i>Washington</i>	9 / 14 / 34
The Show Cabernet Sauvignon <i>California</i>	10 / 15 / 38
Silver Totem Cabernet Sauvignon <i>California</i>	12 / 18 / 46
La Foret Pinot Noir <i>France</i>	46
Moss Roxx Ancient Vine Zinfandel <i>California</i>	46
Villa Trasqua "Fanatico" Chianti <i>Italy</i>	48
Muriel Rioja Reserva <i>Spain</i>	48
Copain Syrah <i>California</i>	60
Mira Cabernet Sauvignon <i>California</i>	86
Domaine De La Janasse <i>France</i>	155

Sparkling & Rosè

6 OZ / 9 OZ / BOTTLE

Robertson Fresh Burst Pinot Noir Rosè <i>South Africa</i>	8 / 12 / 30
Santa Rita 120 Rosè <i>Chile</i>	8 / 12 / 30
La Marca Prosecco <i>Italy</i>	10 / 15 / 38
Francois Montand Blanc de Blanc Brut <i>France</i>	10 / 15 / 38
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

Pinnacle 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

Premium Dark Rum, fresh lime juice, ginger beer

Beach Wedding

Beach Coconut White Whiskey, raspberries, lemon juice, sugar

Tuscan Marg-Tini

Premium Tequila, Triple Sec, Amaretto, lime, lemon, simple syrup

Summer Fashioned

Premium Rye Whiskey, blueberries, lemon, simple syrup, bitters

Old Fashioned

Premium Rye Bourbon, house made brandied cherries, orange slice, simple syrup, bitters

Violet 75

Premium Gin, Crème Yvette, simple syrup, lemon, sparkling wine

Sazarac

Premium Rye Whiskey, bitters, Herbsaint

La Paloma Twist

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

Oyster Shooters

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

Beer by the Bottle

ask your server about today's draft selection

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
Bell's Java Stout 7.5%	6
Foothills Jade IPA 7.4%	6
Founder's Dirty Bastard 8.5%	6
Founder's Imperial Stout 10.5%	6
Tennessee Brew Works 1927 IPA 7.5%	6
Rogue Old Crustacean Barley Wine (750 ml) 11.5%	40

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 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
- 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
- Premium Oyster Platter*** 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

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






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

Sandwiches


with fries and slaw

- Blackened Grouper Sandwich** mkt
lettuce, tomato, tartar sauce, hoagie roll
- 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.