



***RAW & STEAMED**

*HOUSE OYSTERS	½ DOZEN 11 DOZEN 20
SELECTED FRESH DAILY. ASK YOUR SERVER	
OYSTER TOPPINGS	PER ½ DOZEN 2
CHIMI: CILANTRO CHIMICHURRI & SERRANO	
SHOOTER: BLOODY MARY & TABASCO	
CHAMPAGNE: MIGNONETTE	
*OYSTER TRIO	24
DOZEN HOUSE OYSTERS GARNISHED WITH OUR CHIMI, SHOOTER & CHAMPAGNE TOPPINGS	
CRAB LEGS	½ POUND 16 POUND 28
DRAWN BUTTER, SLAW, LEMON	
SHRIMP	½ POUND 14 POUND 26
STEAMED, PEEL N' EAT, SERVED WITH LEMON, DRAWN BUTTER & COCKTAIL SAUCE	

***SPECIALTY OYSTERS (SINGLE/HALF DOZEN/DOZEN)**

*CHESAPEAKE BAY (HOUSE)	11 / 20
*BLUE POINT LONG ISLAND	3 / 17 / 34
*PRINCE EDWARD ISLAND VARIETAL	4 / 21 / 42
*EAST COAST VARIETAL	4 / 21 / 42
*PACIFIC NORTHWEST VARIETAL	5 / 25 / 49
*CHEF'S PREMIUM PLATTER	MARKET

PLEASE ASK YOUR SERVER ABOUT TODAY'S SPECIFIC OYSTER SELECTIONS. THEY ARE ALSO LISTED ON THE CHALK BOARD ABOVE THE OYSTER BAR

***FRESH FISH BOARD**

YELLOW FIN TUNA	28
SCOTTISH SALMON	22
PACIFIC MAHI	26
GROUPER	FULL 24 HALF 18
CATCH OF THE DAY	MKT
• GRILLED • BLACKENED • PAN-SEARED • FRIED (GROUPER ONLY)	

TOPPINGS

- **LEMON BASIL**
- **CITRUS SOY**
- **GARLIC BUTTER**
- **CHIMICHURRI**
- **SIMPLY PREPARED**
DRESSED WITH OLIVE OIL, LEMON, SALT AND PEPPER

SIDES (CHOOSE TWO)

- SMOKED CHEDDAR MAC N' CHEESE • GRILLED ASPARAGUS
- FRENCH FRIES • SMOKED CHEDDAR STONE GROUND GRITS
- HOUSE-MADE SLAW • STEAMED BROCCOLI • HUSHPUPPIES
- COLLARD GREENS • BLACK BEAN & CORN SALAD
- SEASONAL VEGETABLE OF THE DAY

*ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

APPETIZERS & SMALL PLATES

CRAWFISH DIP	9
SERVED WITH OLD BAY TORTILLA POINTS	
FRIED OYSTERS	13
SLAW, COCKTAIL SAUCE, TARTAR & LEMON	
OYSTERS ROCKEFELLER	15
BAKED WITH CREAM SAUCE, SPINACH, BACON & PARMESAN	
CHARGRILLED OYSTERS	14
GRILLED WITH SRIRACHA & CILANTRO LIME BUTTER	
MEXICAN SHRIMP CEVICHE	13
SHRIMP, TOMATO-CORN SALSA, CILANTRO, AVOCADO, ORANGE & LIME JUICE, CORN TORTILLA	
CALAMARI	12
CORNMEAL FRIED CALAMARI SERVED WITH TARTAR & RANCHERO SAUCES	
*CITRUS TUNA CRUDO	13
THINLY SLICED AHI TUNA, GRAPEFRUIT, JALAPEÑO, EXTRA VIRGIN OLIVE OIL	
*ITALIAN TUNA CRUDO	13
THINLY SLICED AHI TUNA, FRESH BASIL, OLIVE OIL, SEA SALT, BLACK PEPPER	

SOUPS & ENTRÉE SALADS

<i>ADD: GRILLED SALMON 8 GRILLED SHRIMP 8 CRAB CAKE 8 FRIED OYSTERS 8 PETITE FILET 10</i>	
CUP/BOWL OF SOUP	4/7
NEW ENGLAND CLAM CHOWDER OR LOBSTER BISQUE	
HOUSE SALAD	7
ROMAINE, ARUGULA, TOMATO, EGG, CUCUMBER, RED ONION, TORTILLA POINTS	
*CAESAR SALAD	7
ROMAINE, SHAVED PARMESAN, CROUTONS, FRIED CAPERS & *CAESAR DRESSING	
SHUCK WEDGE SALAD	8
APPLEWOOD SMOKED BACON, BLEU CHEESE CRUMBLES, TOMATO, RED ONION & FRIED CROUTONS OVER ICEBERG LETTUCE, TOPPED WITH BLEU CHEESE DRESSING & BALSAMIC REDUCTION	
SEAFOOD COBB	12
SHRIMP, LUMP CRAB, APPLEWOOD SMOKED BACON, EGG, CORN, TOMATO, CUCUMBER, RED ONION & TORTILLA POINTS OVER ROMAINE & ICEBERG LETTUCE	
<i>CHOICE OF DRESSINGS: HONEY CHIPOTLE, *CAESAR, CREAMY LEMON GARLIC, GREEN GODDESS & OREGANO VINAIGRETTE</i>	

HOUSE SPECIALTIES

ADD A *CAESAR OR SHUCK SALAD 4

ADD: CRAB LEG CLUSTER 10 GRILLED SHRIMP 8 CRAB CAKE 8 PETITE FILET 10

THE TOWER	18	*FILET MIGNON	26
SHRIMP, LUMP CRAB, PICO DE GALLO, AVOCADO, LETTUCE, HONEY CHIPOTLE DRESSING, CHILI OIL		HAND CUT FILET MIGNON SERVED WITH FRENCH FRIES, ASPARAGUS, GARLIC BUTTER	
*THE TUNA TOWER	19	SHUCK CRAB CAKES	18
AHI TUNA, PINEAPPLE, ROASTED RED PEPPER, LETTUCE, AVOCADO, CRAB, MANGO, TORTILLA STRAWS, SOY CITRUS GLAZE, SRIRACHA		TWO SOUTHERN STYLE CRAB CAKES SERVED WITH HOUSE-MADE SLAW, ASPARAGUS & GREEN GODDESS	
SHRIMP & GRITS	18	SHUCK SHRIMP	17
SERVED WITH SMOKED CHEDDAR GRITS, COLLARD GREENS & CAJUN TASSO HAM GRAVY		CORNMEAL FRIED SHRIMP TOSSED IN SAMBAL AND SERVED OVER ARUGULA TOSSED IN CREAMY LEMON GARLIC WITH SMOKED CHEDDAR STONE GROUND GRITS & SEASONAL VEGETABLE OF THE DAY	
CAJUN SHRIMP PASTA	19	FISH & CRISPS	15
SHRIMP, ANDOUILLE SAUSAGE, PEPPERS AND ONIONS IN A CAJUN DEMI SAUCE OVER LINGUINE (GLUTEN FREE PENNE AVAILABLE)		BEER OR PANKO BATTERED WHITE FISH, FRENCH FRIES, HUSHPUPIES, TARTAR, LEMON & SLAW	
CAPTAIN'S PLATTER (GRILLED OR FRIED)	25	*HOMBERG PLATTER	
FRIED SHRIMP, GROUPE, OYSTERS, HUSHPUPIES, FRENCH FRIES & SLAW		FOR TWO 50 FOR FOUR 100	
		CRAB LEGS, OYSTERS, SCALLOPS, CRAB CAKE, PEEL N' EAT SHRIMP	

PO'BOYS & SANDWICHES

OYSTER BLT	16
CORNMEAL FRIED OYSTERS, CHIPOTLE-TOMATO JAM, ARUGULA, APPLEWOOD SMOKED BACON, MAYO & FRENCH FRIES	
SHUCK SIGNATURE LOBSTER ROLL	19
ON A BUTTER TOASTED NEW ENGLAND STYLE BUN, SERVED WITH FRENCH FRIES, HUSHPUPIES, SLAW & HOUSE-MADE TARTAR	
PO'BOYS SHRIMP 13 FISH 12 OYSTER 15 CRAB CAKE 14	
HOUSE MADE TARTAR, LETTUCE & TOMATO ON A HOAGIE SERVED WITH FRENCH FRIES & SLAW	
*SHUCK BURGER	16
ANGUS BEEF TOPPED WITH BACON, LETTUCE, TOMATO, SMOKED CHEDDAR CHEESE, SPICY REMOULADE & TWO FRIED OYSTERS. SERVED WITH FRENCH FRIES	

TACOS TWO FLOUR TORTILLAS, CHIPS & SLAW

LOBSTER	19
BEER BATTERED OR STEAMED LOBSTER WITH SLAW, PICO DE GALLO & A HONEY CHIPOTLE SAUCE	
RASTA	15
BLACKENED TUNA, CILANTRO CHIMICHURRI, SLAW, PINEAPPLE SALSA	
BAJA	13
PANKO FRIED SHRIMP OR GRILLED SHRIMP, BAJA SAUCE, LETTUCE, PICO DE GALLO, MANGO	
WEY	13
GRILLED OR FRIED SHRIMP, CILANTRO CREMA, BLACK BEAN SALSA, SHREDDED WHITE CHEESE	
135	13
BEER BATTER OR PANKO FRIED FISH, CILANTRO CHIMICHURRI, LETTUCE, PICO DE GALLO, SHREDDED WHITE CHEESE	