

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 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 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



www.namasushibar.com

*5130 Kingston Pike
506 South Gay Street*



www.crubistroandwinebar.com

*11383 Parkside Drive
141 South Gay Street*




Brunch Menu

Saturday & Sunday 11 am – 3 pm

Featured Cocktails

| | |
|------------------------|-------|
| House Made Bloody Mary | 3 |
| Mimosa | 4 / 6 |

Eggs & Entrees

 remove English muffin from any item below to make the dish gluten sensitive

| | |
|---|----|
| Eggs Your Way* | 12 |
| <i>two eggs, Applewood smoked bacon, smoked cheddar cheese grits, English muffin</i> | |
| Steak & Eggs* | 15 |
| <i>grilled filet, two eggs, roasted potatoes</i> | |
| Country Omelette | 13 |
| <i>Canadian bacon, mushroom, onion, smoked cheddar, with fresh fruit & English muffin</i> | |
| Seafood Omelette | 13 |
| <i>shrimp, crab, spinach, cherry tomato, with fresh fruit & English muffin</i> | |
| Veggie Omelette | 11 |
| <i>mushroom, onion, asparagus, cherry tomato, smoked cheddar, with fresh fruit & English muffin</i> | |
| Classic Benedict* | 14 |
| <i>English muffin, Canadian bacon, poached eggs, sautéed spinach, hollandaise, with smoked cheddar grits</i> | |
| Crab Cake Benedict* | 14 |
| <i>English muffin, crab cakes, poached eggs, cajun tomato cream sauce, fried spinach, with smoked cheddar grits</i> | |
| Huevos Rancheros*  | 14 |
| <i>corn tostada, bacon, sautéed spinach, over easy eggs, ranchero sauce, cilantro crema, smoked cheddar grits</i> | |
| Hangtown Fry | 14 |
| <i>scrambled egg frittata, chives, Applewood smoked bacon, topped with fried oysters</i> | |
| Brunch Shrimp & Grits | 13 |
| <i>sautéed shrimp, bell peppers, red onions, andouille pan sauce, white cheddar grits, collard greens</i> | |
| Farmhouse Burger* | 14 |
| <i>angus beef, smoked cheddar, Applewood smoked bacon, fried egg, lettuce, tomato, remoulade, with fries</i> | |


Soup & Salad

| | |
|--------------------------|--------------|
| Lobster Bisque | 5 cup 7 bowl |
| New England Clam Chowder | 5 cup 7 bowl |
| Soup of the Day | 5 cup 7 bowl |

Salad Add Ons: Grilled Salmon 8 Grilled Shrimp 8
Crab Cake 7 Fried Oysters 8 Filet 10

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

The Tower  full 18 mini 11
chilled shrimp, lump crab meat, pico de gallo, avocado, romaine lettuce, honey chipotle dressing, chili oil, corn tortilla chips

The Tuna Tower* full 19 mini 12
yellow fin tuna, lump crab meat, mango, pineapple, avocado, roasted red pepper, romaine lettuce, citrus soy sauce, sriracha, fried flour tortilla straws

Choice of House Made Dressings:
Honey Chipotle, Caesar, Ranch, Balsamic Vinaigrette, Bleu Cheese, Green Goddess*

A La Carte Sides

| | | | |
|--------------------|---|-------------------|---|
| • two eggs | 6 | • asparagus | 4 |
| • roasted potatoes | 4 | • sautéed spinach | 4 |
| • Applewood bacon | 3 | • mac & cheese | 4 |
| • grilled shrimp | 8 | • cheddar grits | 4 |
| • fresh fruit | 4 | • collard greens | 4 |

 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.