

White

6 OZ / 9 OZ / BOTTLE

2015 Il Donato Pinot Grigio <i>Italy</i>	8 / 12 / 32
2016 Banfi San Angelo Pinot Grigio <i>Italy</i>	9 / 14 / 34
2017 Sartori Pinot Grigio <i>Italy</i>	8 / 12 / 32
2016 Acrobat Pinot Gris <i>Oregon</i>	9 / 14 / 34
2016 Pacific Rim Mid-Dry Riesling <i>Australia</i>	8 / 12 / 32
2016 Urban Riesling <i>Germany</i>	8 / 12 / 32
2016 Chateau Souverain Sauvignon Blanc <i>California</i>	8 / 12 / 32
2016 Champteloup Sauvignon Blanc <i>France</i>	9 / 14 / 36
2016 Matua Sauvignon Blanc <i>New Zealand</i>	10 / 15 / 40
2017 Ponga Sauvignon Blanc <i>New Zealand</i>	9 / 14 / 36
2016 Chateau Ste Michelle Sauvignon Blanc <i>Chile</i>	9 / 14 / 36
2017 Sauvion Vouvray <i>France</i>	11 / 16 / 44
2016 d'Arenberg Hermit Crab Viognier <i>Australia</i>	10 / 15 / 40
2015 Butternut Chardonnay <i>California</i>	9 / 14 / 36
2016 William Hill Chardonnay <i>California</i>	10 / 15 / 40

Red

6 OZ / 9 OZ / BOTTLE

2016 Rainstorm Pinot Noir <i>Oregon</i>	12 / 18 / 48
2016 The Seeker Pinot Noir <i>France</i>	8 / 12 / 32
2016 Lyric Pinot Noir <i>California</i>	12 / 18 / 48
2015 Hayes Ranch Merlot <i>California</i>	9 / 13 / 36
2016 Toso Malbec <i>Argentina</i>	8 / 12 / 32
2017 Portillo Malbec <i>Argentina</i>	9 / 13 / 36
2016 Septima Cabernet Sauvignon <i>Argentina</i>	8 / 12 / 32
2014 Wente Cabernet Sauvignon <i>California</i>	10 / 15 / 40
2015 Benziger Cabernet Sauvignon <i>California</i>	10 / 15 / 40
2014 Raymond Cabernet Sauvignon <i>California</i>	14 / 20 / 56

Featured Wine & Sangria

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

6 OZ / 9 OZ / BOTTLE

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
Band of Roses <i>Washington</i>	8 / 12 / 32

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

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 Millionaire Stoli Prince Edward Island Oyster, Caviar Stuffed Olive	18

Beer by the Bottle

ask your server about today's draft selection

Bud Light	3.5
Miller Lite	3.5
Coors Light	3.5
Yazoo Hefeweizen	5
Stella Artois	5
Omission Pale (gf)	4
Beck's Non Alcoholic	3.5
Crispin Hard Cider	6
Founders Porter 6.5%	6

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 11-3 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

- Crab Dip** 12
house made tortilla chips
- Shrimp Fritters** 10
red 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
corn meal fried, with spicy thai & ranchero
- Chargrilled Oysters** 15 🍷
parmesan & garlic butter
- Oysters Rockefeller** 16
spinach, Benton's bacon, cream, parmesan
- Spinach Artichoke Dip** 8
grilled pita bread
- Lobster Quesadilla** 15
lobster, jack cheese, avocado, spicy pineapple salsa, chipotle aioli
- Shuck Fried Shrimp or Oysters** 14
corn meal fried shrimp or oysters, remoulade, cocktail sauce



Raw Bar*

All oyster platters served with, 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
- Oyster Toppings*** per ½ dozen 2
Chimi: cilantro chimichurri & serrano
Shooter: bloody mary, tabasco, celery
Champagne: caviar & mignonette
- 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

Fresh Catch Selections

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| <p>Blackened Redfish
smoked cheddar grits, collard greens, cajun demi
-26-</p> <p>Grilled Salmon 🍷
root vegetable risotto, wilted spinach, lemon beurre blanc
-22-</p> | <p>Asian Seared Tuna 🍷
jasmine rice, stir fried vegetables
-26-</p> <p>Chef's Fish Market Feature
ask your server for details
-mkt-</p> |
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Hand Cut Steaks

Served with roasted potatoes and asparagus

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| <p>Filet Mignon
6 oz 26</p> <p>Center Cut Sirloin
8 oz 21</p> <p>Angus Ribeye
12 oz 28</p> | <p>Add Crab Cake w/ remoulade +8</p> <p>Add Steamed Lobster Tail +16</p> <p>Add Grilled Shrimp +8</p> <p>Add Scallops +12</p> |
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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, collard greens, andouille pan sauce
- Cajun Shrimp Pasta** 19
shrimp, andouille sausage, bell peppers, red onions, cajun demi sauce over linguine
- Mixed Seafood Tortellini** 22
mahi, crab, shrimp, tricolor cheese tortellini, white wine butter sauce
- Shuck Crab Cakes** 19
two blue lump crab cake, remoulade asparagus & slaw
- Captain's Platter** fried 25 grilled 28
shrimp, grouper, oysters, fries, hushpuppies, slaw
- Fish and Crisps** 15
beer battered cod, fries, slaw & hushpuppies
- Pan-Seared Scallops** 26 🍷
over herb risotto, sun-dried tomato butter & asparagus

Soups & Salads

- New England Clam Chowder** cup 5 bowl 7
- Lobster Bisque** cup 5 bowl 7
- Soup of the Day** cup 5 bowl 7
- SALAD ADD ONS:** Salmon 8 Grilled Shrimp 8
Crab Cake 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 lettuce, 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

Sandwiches

with fries and slaw

- Mahi Sandwich** 12
(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 Bacon +2
add Fried Oyster +5

Tacos

- two flour tortillas, served with chips & 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

Sides

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| French Fries | Smoked Cheddar Grits |
| Hushpuppies | Herbed Risotto |
| Roasted Potatoes | Asparagus |
| Slaw | Collard Greens |
| Jasmine Rice | Chips |
| Mac & Cheese | Broccoli |

*advisory: served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.