

## 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 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 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

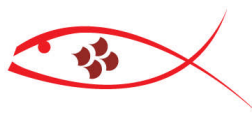
### Saturday

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



nama

[www.namasushibar.com](http://www.namasushibar.com)

*5130 Kingston Pike  
506 South Gay Street*

crù  
bistro & wine bar

[www.crubistroandwinebar.com](http://www.crubistroandwinebar.com)

*11383 Parkside Drive  
141 South Gay Street*



## Lunch Menu

Monday – Friday 11 am - 3 pm

### \*Raw Bar

<b>Oysters on the Half Shell</b> <i>six Chesapeake Bay Oysters, cocktail sauce, mignonette &amp; lemon</i>	14
<b>Citrus Tuna Crudo</b> <i>thinly sliced yellow fin tuna, with grapefruit, jalapenos, olive oil &amp; sea salt</i>	14
<b>Italian Tuna Crudo</b> <i>thinly sliced yellow fin tuna, fresh basil, lemon, sea salt &amp; black pepper</i>	14
<b>Red Shrimp Ceviche</b> <i>red shrimp, citrus, cucumber, sweet corn, red onion, avocado, radish, corn chips</i>	13

### Tacos & Sandwiches

*all sandwiches and tacos served with kettle chips substitute French fries 1.99*

<b>Mahi Sandwich</b> <i>(blackened or fried) lettuce, tomato, tartar sauce, hoagie roll</i>	14
<b>Bearden Burger*</b> <i>angus beef, smoked cheddar, lettuce, tomato, remoulade</i>	12
<b>Oyster BLT</b> <i>corn meal fried oysters, applewood bacon, tomato jam, arugula, mayo</i>	12
<b>Crab Cake BLT</b> <i>lump crab cake, tomato jam, arugula, applewood bacon, mayo</i>	12
<b>Po'Boy</b> Shrimp 10 Fish 10 Oyster 14 <i>lettuce, tomato, tartar sauce, hoagie roll</i>	
<b>Tacos</b>	
Steamed or Fried Lobster	14
Grilled or Fried Shrimp	10
Blackened Yellowtail Tuna*	12
Beer Battered Cod	10

#### Choice of Preparation:

##### Rasta

cilantro chimichurri, slaw, pineapple salsa

##### Baja

baja sauce, pico de gallo, fresh mango, romaine

## 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

**Soup & Salad Combo** 8  
*choice of House or Caesar Salad\* & Lobster Bisque or New England Clam Chowder*

**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*

**Tower** Full 18 Mini 11  
*chilled shrimp, lump crab meat, pico de gallo, avocado, romaine lettuce, honey chipotle dressing, chili oil, corn tortilla chips*

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

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

### Lunch Platters

<b>Grilled Catch of the Day</b> <i>served with your choice of side</i>	mkt
<b>Fish &amp; Crisps</b> <i>beer-battered cod, kettle chips, hushpuppies, slaw</i>	13
<b>Fried Oysters</b> <i>corn meal fried oysters, kettle chips, hushpuppies, slaw</i>	15
<b>Fried Shrimp</b> <i>panko fried shrimp, kettle chips, hushpuppies, slaw</i>	14

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.*