

WORLD CLASS OYSTERS



- Flavors of Char-Broiled Oysters
- Traditional Oysters

Our own blend of garlic butter topped with grated Romano cheese and Parmesan cheese.
- Rough-Neck

Our own blend of cream cheese, bacon, sauteed jalapeños and bell peppers.
- Oysters Rockefeller

Our own creamed spinach topped with shredded parmesan.
- Oysters Shuck-a-fella

Our cream-based topping with pureed bacon & mushrooms.
- Candied Oysters

Crumbled Feta & Bleu cheese topped with our signature Sassy Sauce.

Raw Oysters on the Half Shell
Half Dozen (\$15.45) | Full Dozen (\$25.45)

Our Finest Char-Broiled Oysters
Half Dozen (\$17.45) | Full Dozen (\$30.45)
Traditional, Rough-Neck, Rockefeller, Shuck-a-fella, or Candied.

B.Y.O. Sampler 🍷
Half Dozen (\$17.45) | Full Dozen (\$30.45)
Mix and match our char-broiled oyster's flavors in a half dozen or dozen platter.

Oyster Supreme **\$35.50**
6 charbroiled Oysters topped with Shrimp and Crabmeat in a roasted red bell pepper and sherry cream sauce sprinkled with breadcrumbs and baked to perfection.

Supreme Sampler **\$38.50**
The ultimate oyster sampler. Two oysters of each topping, including our Oyster Supreme.



Sassy Shrimp

SHUCKS! APPETIZERS

Sassy Shrimp 🍷 **\$15.49**
Six of our beautiful Gulf Shrimp, deep fried and drizzled with our own Sugar Cane Pepper Glaze. (Sassy because initially sweet,then it talks back.)

Gator Bites **\$17.49**
Our hand cut Gator meat, fried and served with our signature Orange Sauce.

Shrimp Cocktail **\$13.49**
Eight Boiled 21/25 Shrimp served with our homemade cocktail sauce.

Shrimp Remoulade **\$13.49**
Eight 21/25 Shrimp tossed in our homemade remoulade sauce served over a bed of shredded lettuce.

Shrimp & Grits **\$16.49**
Our homemade grits with roasted bell pepper cream sauce, topped with grilled shrimp, caramelized onions and roasted red bell peppers.

Shuckin' Crab Dip **\$23.49**
Our homemade creamy, au gratin style lump crabmeat dip. Made with Parmesan, Cheddar, and Romano cheese. Served with garlic butter toast points.

Crab Claws (seasonal) **\$25.49**
15 fried or grilled jumbo crab claws. Served with our signature orange sauce.

Crab Cake **\$15.49**
Lightly grilled lump crabmeat patty topped with a roasted red bell pepper and dill cream sauce.

Fried Onion Rings **\$12.49**
A platter of our crispy, fried onion rings, served with our signature remoulade sauce.

Homemade Hushpuppies **\$10.49**
A platter of our fried homemade jalapeño-based hushpuppies.

Fried Spicy Green Beans **\$10.49**
A platter of our fried spicy green beans served with ranch dipping sauce.

Boiled Gulf Shrimp **\$22.49**
A dozen jumbo boiled Gulf shrimp served with our cocktail and remoulade sauce.



Fried Seafood Platter

SHUCKS! ENTREES

All entrees come with SHUCKS House Salad and your choice of French fries, sweet potato fries, grilled potatoes, or potato salad.

Substitute Grilled Fresh Vegetables or Onion Rings - \$3.00

FRIED SEAFOOD PLATTER (SHUCKS! FRESH SEAFOOD PLATTER) **\$30.49**
Fried Oysters (6), Shrimp (6), Fish, Stuffed Crab, and Stuffed Shrimp. Served with a hushpuppy.

GRILLED SEAFOOD PLATTER **\$30.49**
Grilled Shrimp (6), Oysters (6) & Fish (2) in a SHUCK-A-LICIOUS blend of butter & olive oil.

Fried Oyster Plate **\$27.45**
10 -12 Oysters fried in our blend of corn meal and flour. Served with a hushpuppy.

Jumbo Gulf Shrimp **\$24.49**
A dozen of our Gulf shrimp. Your choice of fried, Grilled, or Boiled. Served with a hushpuppy.

SHUCKIN' Fish Platter **\$20.49**
Three filets of fish. Your choice of fried or grilled.

COMBINATION PLATTERS **Pick 2: \$24.49 or Pick 3: \$28.49**
Your choice of Crawfish, Fish, Shrimp, gator, or Oysters. Grilled, or fried.

SHUCKS! STACKER 🍷 **\$24.49**
Grilled Filet of Fish topped with a grilled Crab Cake and grilled Shrimp. Topped with our roasted red bell pepper and dill cream sauce. Served with a side salad and grilled veggies only.

Fried Shrimp Patties **\$19.99**
Two homemade shrimp patties made with, onions, bell pepper, garlic, onion tops and our special blend of seasoning. Top it with Crawfish Etouffee for \$7

Shrimp & Grits **\$20.45**
Our homemade grits with roasted bell pepper cream sauce, topped with grilled shrimp, caramelized onions and roasted red bell peppers.

The Atchafalaya **\$23.49**
Filet of Fish laid upon a bed of white rice and topped with our famous Crawfish Etouffee.

Shuckin Flounder **\$23.75**
Shrimp/Crab and potato stuffing covered with a filet of Flounder and topped with dill sauce.

Crawfish Etouffee & Fried Tails **\$22.00**
A flavored Cajun dish made with vegetables and seafood served over rice with a hushpuppy.

Grilled Salmon **\$25.49**
Norwegian Salmon grilled and drizzled with our signature Sassy Sauce. Cooked to medium.

Crab Cakes **\$29.00**
Two house made lump crabmeat cakes, grilled and topped with a roasted red bell pepper and dill cream sauce. Top it with Crawfish Etouffee for \$7

Stuffed Crabs **Two: \$27.49 or Three: \$30.49**
Fried crab shell hand stuffed with crab meat.

Seafood Pasta **\$28.49**
Grilled Crawfish, Shrimp, & Oysters in our cream sauce served over capellini noodles. Served with a House salad and bread only.

SHUCKS! Cajun Bowl **\$23.49**
Grilled fresh broccoli, carrots, whole green beans, onions, mushrooms, and roasted red bell peppers. Served with your choice Grilled Chicken, Grilled Shrimp, or Flat iron Steak.

Chicken Tender Platter **\$15.49**
Five hand breaded fried Chicken tender strips. Served with your choice of dipping sauce.

Grilled Chicken Breast Platter **\$15.49**
Marinated fresh chicken breast grilled to perfection.

SHUCKS! FAMOUS GUMBOS, CHOWDER, & STEW

Seafood Gumbo Our homemade shrimp and crabmeat gumbo. Add oysters for 2.50	\$9.49 \$15.49
Chicken & Sausage Gumbo Our homemade chicken and sausage gumbo. Add oysters for 2.50	\$8.49 \$14.49
Corn & Crab Chowder Combines the sweetness of sweet corn with the richness of crab meat and bacon. Served with bread. Add sausage for 2.50	\$9.49 \$15.49
Creamy Oyster Soup A rich, creamy broth paired with the briny sweetness of fresh oysters. Served with bread.	\$9.49 \$15.49
Crawfish Etouffee If you want to taste a real cajun dish, this one is for you. Nothing fancy, just an incredible depth of flavor that you'll never forget. Etouffee is an old french word meaning "smothered".	\$10.75 \$16.50
Red Beans & Rice with Sausage 🌶️ Cajun style red beans and rice with sausage. Served with a hushpuppy.	\$7.49 \$12.49

SHUCKS! SAVORY SANDWICHES

All sandwiches include French Fries. Substitute any side for \$3.00	
Add cheese \$1.25 Add bacon 2.00 Add egg 1.75	
Grilled Chicken Sandwich Dressed with Cajun Sandwich Dressing, lettuce, tomatoes, onions, and pickles. Served on a Kaiser Roll.	\$13.00
SHUCKS! ½ Pound Hamburger Juicy, seasoned ½ lb. All beef patty. Dressed with ketchup, mustard, lettuce, tomatoes, onions, and pickles. Served on a Kaiser Roll.	\$13.00
Homemade Fried Shrimp Patty Burger Dressed with Cajun Sandwich Dressing, lettuce and tomatoes. Served on a Kaiser Roll.	\$10.00

SHUCKS! PO-BOY

Fish Grilled or Fried fresh filet of fish. Dressed with Cajun Sandwich Dressing, lettuce and tomatoes. Served on New Orleans style po-boy bun.	\$18.49
Oyster 8 wild caught oyster. Grill or fry. Dressed with Cajun Sandwich Dressing, lettuce and tomatoes. Served on New Orleans style po-boy bun.	\$18.49
Shrimp 8 Jumbo Gulf Shrimp. Grill or fry. Dressed with Cajun Sandwich Dressing, lettuce and tomatoes. Served on New Orleans style po-boy bun.	\$18.49
Gator Our hand cut fried Gator meat. Dressed with Cajun Sandwich Dressing, lettuce and tomatoes. Served on a New Orleans style po-boy bun.	\$19.49

SHUCKS! EXTRAS

Potato Salad, French Fries, Sweet Potato Fries or Grilled New Potatoes & Onion Rings	4.00
Fresh Vegetable Medley Carrots, Whole Green Beans, Roasted Red Bell Pepper, Broccoli, Onions & Mushrooms.	5.25
Hushpuppies	3.49



Grilled Seafood Platter

SHUCKS! HOUSE SALADS & SIMPLY LOADED SALADS

Try our homemade Sugar Cane Vinaigrette or Ranch! Other salad dressing options: Honey Mustard, Light Ranch, French, Bleu Cheese, Remoulade Sauce, Creamy Italian and Thousand Island.	
SHUCKS! House Salad Iceburg lettuce, tomatoes, eggs, Feta and Cheddar cheese, red onions, cucumbers, and croutons. Served with your choice of dressing.	\$4.49
SHUCKin' Good Salad Our large Shucks House Salad with your choice of Shrimp, Crawfish, or Chicken. Fried or Grilled.	\$17.50
SHUCKS! Super Seafood Salad Grilled Shrimp, Oysters, and Crawfish over a bowl of our Shucks House Salad.	\$22.00

STEAK YOUR CLAIM

All steaks come with a House salad and a side of your choice. Additional toppings: Crawfish etouffee, Jumbo Lump Crabmeat, Grilled or Fried Shrimp, Grilled Crab Cake \$7.50	
Hamburger Steak Our homemade 10 Ounce hamburger steak served with a rich brown gravy.	\$18.49
Angus Ribeye 14 Ounce Certified Angus Ribeye Steak	Market Price
Filet Mignon 8 Ounce Angus Filet Mignon	Market Price

Rare – Cool, red center
Medium Rare – Warm red center
Medium – Warm red center with firmer texture
Medium Well – Slightly red center
Well – Fully cooked steak with no red



Bread Pudding



SHUCKS! SWEET TREATS

Triple Chocolate Cake A slice of our chocolate cake, drizzled in chocolate syrup.	\$10.49
New York Style Cheesecake A slice of cheesecake. Your choice of toppings: Strawberry, Chocolate, or Caramel.	\$11.49
Homemade Pecan Pie Cobbler Our homemade Pecan Pie Cobbler. Topped with Vanilla ice cream.	\$10.49
Bread Pudding "The Best of the Best" 🌶️ SHUCKS! Homemade Bread Pudding. Topped with a hot white chocolate buttered rum sauce.	\$10.49
Single Scoop Vanilla Ice Cream	\$2.50

SHUCKS! KICKIN KIDDIE MENU

(12 years and under only)	
Chicken Tenders with French Fries	\$7.00
Hamburger with French Fries	\$7.00
Cheeseburger with French Fries	\$7.75
Fish Strips with French Fries	\$7.00
Fried Shrimp with French Fries	\$7.00

SHUCKS! DRINKS

Coffee, Sweet & Unsweetened Tea	\$3.49
Fountain Drinks: Coke, Coke Zero, Sprite, Sprite Zero, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Hi-C Punch, Lemonade, & Blue Powerade	\$3.49

**PROUDLY SERVING FRESHLY BREWED
COMMUNITY ICED TEA AND COFFEE.**

