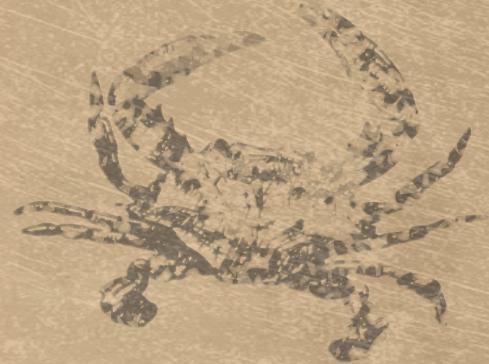


SHUCKIN'  
SHACK  
OYSTER BAR



## STARTERS

<b>COLD CRAB DIP (730 cal)</b>	\$13.99
crab meat, cream cheese, spices, toasted garlic bread	
<b>MACARONI BITES (780 cal)</b>	\$9.99
fried, housemade ranch	
<b>CHEESE BITES (1000 cal)</b>	\$9.99
beer battered, signature sauce	
<b>FRIED PICKLES (660 cal)</b>	\$8.99
beer battered spears, housemade ranch	
<b>FRIED MUSHROOMS (610 cal)</b>	\$9.99
button mushrooms, housemade ranch	
<b>MAHI FINGERS (590 cal)</b>	\$10.99
mahi strips, fried, signature sauce	
<b>BUFFALO CAULIFLOWER (680 cal)</b>	\$6.99
buffalo, breaded, housemade ranch	
<b>APP TRIO (1980 cal)</b>	\$19.99
cold crab dip, fried pickles, mahi fingers	

## WINGS

whole, breaded, fried, crispy  
-ranch or blue cheese-

<b>SMALL (5 wings / 580 cal)</b>	\$12.99
LARGE (8 wings / 740 cal)	\$17.99
mild · medium · shuckin' hot · teriyaki bbq · honey bbq · sweet thai chili old bay · lemon pepper · jerk	

## RAW BAR



### OYSTERS\* (60-120 cal)

daily selection, horseradish, red  
pepper relish, housemade cocktail

### SHRIMP COCKTAIL (180 cal)

gulf shrimp, housemade cocktail sauce

### CLAMS\* (80-160 cal)

daily selection, horseradish, red  
pepper relish



## STEAMERS

all served with butter, lemon,  
and housemade

### CLAMS\* (50 cal ea.)

by the shell

### OYSTERS\* (28 cal ea.)

by the shell

served with corn and coleslaw

### SHRIMP (600-750 cal)

1/2 lb or 1 lb

### CRAB LEGS (540-620 cal)

1/2 lb or 1 lb

### MUSSELS (610-790 cal)

1 doz or 2 doz

## BACK YARD



### LOW COUNTRY BOIL (1120 cal)

1/2 lb gulf shrimp, red potatoes,  
kielbasa, corn, coleslaw

### SAUL T'S STEAMPOT\* (1480 cal)

1/2 lb gulf shrimp, 1 lb crab legs, 1 doz  
oysters, 1 doz clams, corn, coleslaw

### CAPPY'S ROAST\* (2120 cal)

1 lb gulf shrimp, 1 doz oysters, corn,  
coleslaw, hushpuppies

## SANDWICHES

served with one side & coleslaw



### THE GREGGAH (900 cal)

lobster meat, split top bun, remoulade

### FRYING PIĞ (600 cal)

kielbasa, butterflied and fried,  
coleslaw, spicy brown mustard

### DIRTY BIRD (1090-1450 cal)

chicken tenders, lettuce, cheese  
try "buffalo-style", choice of wing  
sauce

### HERMIT (830-860 cal)

atlantic cod, lettuce, tomato,  
housemade tartar, coleslaw  
sub - mahi +3

## CHOOSE A SIDE

hushpuppies \$4.99 · coleslaw \$2.99

sausage & potatoes \$4.99

french fries \$4.99 · corn cobette \$2.99

## CALABASH

-served with fries & coleslaw-  
fish & mahi served with  
housemade tartar

### TENDER BASKET (1160 cal)

\$10.99

### FISH 'N' CHIPS (1090 cal)

\$13.99

### MAHI BASKET (970 cal)

\$13.99



# SHUCKIN' SHACK OYSTER BAR



# SHUCKIN' COCKTAILS

<b>SHACK ATTACK (190 cal)</b>	\$12.00
pepper vodka, house bloody mary mix, secret sauce, old bay rim, chilled shrimp, spicy olives	
<b>SALTMARSH MARGARITA (300 cal)</b>	\$12.25
blanco tequila, cointreau, fresh muddled fruit, salt rim, grand marnier float	
<b>PINEAPPLE JALAPEÑO MULE (230 cal)</b>	\$10.50
tito's, muddled jalapeño, pineapple, pineapple juice, ginger beer	
<b>SHUCKTINI* (250 cal)</b>	\$12.50
tito's, olive juice, steamed oyster*, old bay rim, spicy olives	
<b>CRUSHES (70-240 cal)</b>	\$9.50
smirnoff vodka, fresh fruit juices, sprite	
<b>PEARL'S PUNCH (330 cal)</b>	\$10.50
cruzan light, dark, banana rums, raspberry liqueur, fresh juice, orange slice, myers's float	
<b>PAINKILLER (340 cal)</b>	\$10.50
orange, coconut, pineapple, pusser's rum, nutmeg	
<b>MICHELADA* (220 cal)</b>	\$9.00
house bloody mary mix, mexican lager, tajin, raw oyster*, spicy olives	
<b>SANGRIA (150 cal)</b>	\$9.50
sweet red wine, muddled fruit, deep eddy's peach	

# OYSTER SHOOTERS

<b>SOB BOMB* (110 cal)</b>	\$8.50
house bloody mary mix, old bay rim, tito's, raw oyster* on the half shell, horseradish	
<b>MEXICAN BULLFIGHTER* (100 cal)</b>	\$7.50
jose cuervo, raw oyster*, chipotle hot sauce, lime juice	
<b>DAWN PATROL* (110 cal)</b>	\$7.00
vodka, house bloody mary mix, raw oyster*, lemon juice, worchestershire	
<b>PLEASURE ISLAND* (130 cal)</b>	\$7.00
vodka, raw oyster*, texas pete, cocktail sauce, old bay rim	
<b>SMACK MY ASS* (45 cal)</b>	\$6.00
yuengling, raw oyster*, cocktail sauce, hot sauce, pickled jalapeño slice	

# WINE

Ask your server about today's selections.

\*May be served raw or undercooked. Consuming raw or undercooked pasta,  
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
2,000 calories a day is used for general nutritional advice, but calorie needs  
vary. Additional nutritional information available upon request.