



Appetizers

Campechana 18

Gulf shrimp, avocado, pico de gallo in a seasoned tomato cocktail served with house made chips

Fried Oysters 18

Freshly shucked served on a bed of onion strings and jalapeños

Snapper Ceviche 22

Fresh Gulf Red Snapper, pico de gallo, lime juice, diced mango and cucumber topped with fresh avocado slices served with house made tortilla chips

Aguachiles (3 ea) 18

Spicy citrus shrimp ceviche marinated with cucumber and onions served with guacamole topped tostadas

Ahi Tuna Won-Ton (3 ea) 20

Poke style Yellow fin on top a crisp avocado topped won-ton with micro greens and sesame seeds

Shuckers 21

Gulf shrimp, avocado, pico de gallo in a seasoned tomato cocktail served with house made chips

Mussels 17

White wine beurre blanc with tomato and green onion served with toasted ciabatta

Raw Oysters

Shucks specializes in East Coast Oysters year round and offers fresh Prestige Gulf Oysters for a limited time in the winter. Please check our oyster board for today's selections. (Market price)

Grilled Oysters

Rockerfeller (4) 14

Spinach, parm and bacon

Parmesan Panko (4) 14

Garlic butter, herbs and cheese topped with Panko crumbs

Toreado (4) 14

Pico de gallo, pepper jack cheese and a sliver of jalapeño

Scampi (4) 14

Garlic butter, herbs and chives

Sampler (4) 16

1 each of the grilled oysters

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. USE CAUTION AS THERE MAY BE SMALL BONES, SHELLS OR PEARLS IN SOME PREPARATIONS.

Soups & Salads

Chicken Et Sausage Gumbo 12

Thin dark savory roux served with jasmine rice

Seafood Gumbo 14

Savory thin dark roux, shrimp/oyster/crab served with jasmine rice

Red Beans Et Rice 22

Slow cooked with ham hocks, sausage and love served with jasmine rice

Shucks House Salad 18

Mixed greens with walnuts, apples, mandarin orange, cranberries, strawberries and house vinaigrette

Caesar Salad 20

Traditional style with romaine lettuce, parmesan cheese, croutons and lemon caesar dressing

Salad proteins:

Chicken +7 | grilled Ahi Tuna +10 | shrimp +3 ea. | fried oysters +3 ea.

Entrees

Blackened Gulf Red Snapper 34

New Orleans style Maceo's Spice blackened Gulf Snapper topped with lemon beurre blanc served with jasmine rice and roasted red potatoes

Fried Gulf Shrimp 26

Served with fries and jalapeño-onion strings

Chargrilled Gulf Shrimp 26

Over jasmine rice served with broccoli topped with lemon beurre blanc

Blackened Shrimp Pasta 25

Angel hair pasta tossed with scampi butter, spinach, tomato and purple onion (Blackened chicken breast also available)

G.I.B Tiki Wheat Duo 28

Galveston Island Brewery Tiki Wheat beer battered fish and shrimp served with fries

Chargrilled Chicken 21

With fries or seasoned red potatoes and broccoli

Butcher's Choice 34

12 oz C.A.B. Boneless Ribeye served with seasoned red potatoes and broccoli

Chicken Fried Chicken 21

Panko encrusted & served with cream gravy, fries or red potatoes and broccoli

Po-Boys Et Sandwiches

Lobster Roll 25

Cajun lemon-mayo, parsley, green onion garnish on toasted challah bun

Oyster BLT Po-Boy 20

Freshly shucked fried oysters, bacon, avocado, lettuce and tomato with jalapeño-mayo

Po-Boys 18

Choice of fish or shrimp, lightly breaded and fried dressed with remoulade slaw
Make it a combo +3

Walt Burger 18

1/2 lb local butcher ground and seasoned patty on a brioche bun with cheddar cheese, jalapeño-mayo, lettuce, tomato, onions and pickles

Chicken BLT 18

Crispy chicken breast topped with pepper jack cheese and bacon on a brioche bun dressed with jalapeño-mayo, avocado, lettuce, tomato and pickles (grilled option available)

All Po-Boys & Sandwiches served with fries
SPLIT PLATE CHARGE \$3