



APPETIZERS

CAMPECHANA • Gulf shrimp avocado pico de gallo in a seasoned tomato cocktail served with house made chips	18.63	AGUACHILE(3 EA) • Spicy citrus shrimp ceviche marinated with cucumber onions red bell pepper served with guacamole topped tostadas	18.63
FRIED OYSTERS • Freshly shucked served on bed of onion strings & jalapeños	18.63	AHI TUNA WON-TON(3 EA) • Poke style tuna on a crisp avocado topped won-ton with micro greens & sesame seeds	20.70
SNAPPER CEVICHE • Fresh gulf red snapper pico de gallo lime juice diced mango & cucumber topped with fresh avocado slices served with house made tortilla chips	22.77	SHUCKERS • 4 Bacon wrapped shrimp stuffed with pepper jack cheese & jalapeño served with fried onion strings & jalapeños	21.74
MUSSELS • White wine beurre blanc with tomato & green onion served with toasted ciabatta	17.60	SHUCKS TRIO • mussels crab claws shrimp in spicy white wine beurre blanc served with toasted ciabatta	25.88

*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

ROCKEFELLER (4) • Spinach parm bacon	14.49	TOREADO (4) • pico de gallo pepper jack slice of jalapeño	14.49
PARMESAN PANKO (4) • Garlic butter herbs parm panko	14.49	SCAMPI (4) • Garlic butter herbs chives	14.49
SAMPLER (4) • 1 Each of the grilled oysters	16.56	Add Crabmeat To Any Oyster +6.21	

*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.

-WE OFFER BOTH A CARD & CASH PRICE-



SOUPS | SALADS

CHICKEN & SAUSAGE GUMBO 12.42	SHUCKS HOUSE SALAD 14.49
• Thin dark savory roux & jasmine rice	• Mixed greens with walnuts apples mandarin orange cranberries strawberries & house vinaigrette
SEAFOOD GUMBO 14.49	CAESAR SALAD 12.42
• shrimp oyster crab & jasmine rice	• romaine lettuce parmesan cheese croutons & lemon caesar dressing
EVERYTHING GUMBO 18.63	• salad proteins: chicken +7.25 grilled ahi tuna +7.25 salmon +7.25 shrimp or fried oysters + 3.11 ea.
• chicken sausage shrimp crab oysters	
RED BEANS AND RICE 12.42	
• Slow cooked with ham hocks sausage love jasmine rice	

ENTRÉES

BLACKENED GULF RED SNAPPER 35.19	G.I.B. TIKI WHEAT DUO 28.98
• New Orleans style Maceo's blackened gulf snapper topped with lemon beurre blanc served with jasmine rice & roasted red potatoes	• Galveston Island Brewery Tiki Wheat beer battered fish & shrimp served with fries
FRIED GULF SHRIMP 27.95	CHARGRILLED CHICKEN 21.74
• fries & jalapeño-onion strings	• With fries or seasoned red potatoes & broccoli
CHARGRILLED GULF SHRIMP 27.95	CHICKEN FRIED CHICKEN 21.74
• Over jasmine rice served with broccoli topped with lemon beurre blanc	• Panko encrusted topped with cream gravy, fries or red potatoes & broccoli
BLACKENED SHRIMP OR CHICKEN PASTA 25.88	BUTCHER'S CHOICE 35.19
• Angel hair pasta tossed with scampi butter spinach tomato red onion	• 12 oz. C.A.B. Boneless Ribeye served with seasoned red potatoes & broccoli

PO-BOYS | SANDWICHES

served with fries or onion | jalapeño strings

LOBSTER ROLL 25.88	WALT BURGER 18.63
• Cajun lemon-mayo parsley green onion garnish on toasted challah bun	• ½ lb local butcher ground and seasoned patty on a brioche bun with cheddar jalapeño mayo lettuce tomato onions pickles
OYSTER BLT PO-BOY 20.70	CHICKEN BLT 18.63
• Freshly shucked corn meal fried oysters bacon avocado lettuce tomato jalapeño-mayo	• Panko encrusted chicken breast pepper jack bacon jalapeño mayo avocado lettuce tomato pickles on toasted brioche bun (grilled option available)
PO-BOYS 18.63	
• Fried corn meal breaded flounder or shrimp remoulade slaw tomato ...make it a combo +3.11	

-SPLIT PLATE CHARGE \$3.11-

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