



DRINKS

Coke, Diet Coke, Coke Zero,
Sprite, Cream Soda
Sweet/Unsweet Peach Tea

WINE

	glass	bottle
Here to Serve Chardonnay, CA	\$5.50	\$20
A Crisp Chardonnay, CA	\$9	\$34
D'Arenberg "The Hermit Crab,"	\$10.50	\$40
Viognier/Marsanne, McLaren Vale, AU	\$10.50	\$40
Chateau Ste. Michelle Horse Heaven Sauvignon Blanc, H.H.H., WA	\$7.25	\$27
Luna Pinot Grigio, CA	\$7.50	\$28
J.Lohr Flume Crossing Sauvignon Blanc Monterey, CA	\$10	\$38
Château de Sancerre, Sancerre, FR	\$14	\$54
Martin Codax Albariño, Rias Baixas, Spain	\$10	\$38
Indaba Chenin Blanc, Stellenbosch, S.A.	\$7.50	\$28
Domaine Houchart Rosé, Côtes de Provence, FR	\$9	\$34
Chandon Pinot Meunier, Carneros, CA	\$14.50	\$56
Louis Latoir Domain de Valmoissine Bourbogne, FR	\$9	\$34
Terrazas Altos Malbec, Mendoza, AR	\$8.50	\$34

BUBBLES

Chandon Brut, CA, 187, CA		\$12
Moet Imperial Brut, Reims, FR	\$15	\$90
William Wycliff Brut, CA	\$5.50	\$18
Jo Landron "Atmosphère," Muscadet, FR	\$9.50	\$48
Col di Salici Prosecco di Valdobbiadene Barossa, IT	\$7.50	\$28

DRAFT BEER

Guinness Stout	\$7
Newcastle Brown Ale	\$7
Sam Adams Seasonal	\$7

BOTTLE BEER

Bud LI	\$4
Sessions Lager	\$4.50
Redhook ESB	\$5.50
Dogfish Head IPA	\$6
Allagash White	\$7

OYSTERS

Specialty Oysters
See Blackboard for Market Oysters
1/2 Dozen Dozen

Gulf Coast Oysters
1/2 Dozen Dozen
\$12 \$23

LOUISIANA OYSTERS SHOOTER \$5

Bloody Mary, Seasoned Salt, Diced Celery, Sake & Louisiana Hot Sauce

SAUCES

Classic Cocktail, Traditional Mignonette, Ponzu Soy, Pepper-Pot Vinegar, Louisiana Hot Sauce

BAKED OYSTERS 1/2 Dozen \$15

Oysters Rockefeller BBQ with Tasso Ham & New Orleans BBQ Sauce BCJ: Bacon Cheddar Jalapeño

SALADS

House
it's what's in season with a
simple vinaigrette \$7

Iceberg wedge
with chunky blue cheese & Benton Farms Bacon \$8

STEAMED & STIRRED

New England Oyster Chowder
with bacon/potatoes \$10

Steamed Mussels
with white wine/garlic and a touch of cream \$12

Steamed Clams
chorizo sausage & Italian crushed tomatoes \$12

CHILLED

Jumbo Lump Crab Cocktail \$15

Traditional Peel & Eat Shrimp
with Old Bay Seasoning
1/2 lb. \$8 1 lb. \$15

NOT YOUR MOM'S

GRILLED CHEESE SANDWICHES
\$12 EACH

Shucks Signature 5 Cheese
cheddar/ brie/ gruyere/ mozzarella/ parmesan

Jalapeño Cheese Popper
roasted jalapeño/ marscarpone cheese/
with sharp cheddar on white bread

Deconstructed French Onion Soup Sandwich
caramelized onions/gruyere cheese on French bread
au jus dipping sauce

Ham & Cheese
brie/ prosciutto on walnut cranberry bread

Italian
fresh mozzarella/ sliced tomato and basil
on Italian bread with Parmesan crust

Chowder & Cheese Sandwich
cup of chowder &
1/2 sandwich

JUST DESSERTS Key Lime Pie or Ice Box Pie of the Day