

## WORLD CLASS OYSTERS

**RAW OYSTERS On The Half Shell**  
½ Dozen \$10 • Dozen \$14



## OUR FINEST CHAR-BROILED OYSTERS

(THE BEST YOU WILL EVER EAT!!!)

### TRADITIONAL OYSTER

Garlic Butter, topped with grated Romano and Parmesan Cheese

½ Dozen | \$11.5 • Dozen | \$19.5

### ROUGH-NECK

Cream cheese and bacon topped with jalapeños and bell peppers

½ Dozen | \$12.5 • Dozen | \$22.5

### OYSTERS ROCKEFELLER

Creamed spinach topped with Italian cheeses

½ Dozen | \$11.5 • Dozen | \$19.5

### OYSTER SHUCK-A-FELLA

Topped with crumbled bacon and finely chopped mushrooms

½ Dozen | \$11.5 • Dozen | \$19.5

### CANDIED OYSTERS

Feta and bleu cheese topped with our sugar cane pepper glaze

½ Dozen | \$11.5 • Dozen | \$19.5

### OYSTER SUPREME

Topped with shrimp and crabmeat in a roasted red pepper sherry sauce

½ Dozen | \$15.5 • Dozen | \$28

### SUPER SAMPLER

Charbroiled Oyster Sampler;

1 of Each | ½ Dozen \$13

2 of Each | Full Dozen \$26

3 of Each | 1½ Dozen \$37

## STEAK YOUR CLAIM

Entrées include Salad and Bread, and your choice of side.

**10 OZ. HOMEMADE HAMBURGER STEAK WITH ONIONS, MUSHROOMS, & GRAVY** \$14.5

**12 OZ. RIBEYE** Cajun rubbed and grilled. \$25.5

### GRILLED CHICKEN BREAST

Melts in your mouth! HALF | \$12.5 • WHOLE | \$17.5

## SHUCKS! APPETIZERS

### SASSY SHRIMP

Fresh Jumbo Gulf shrimp, deep fried and drizzled with our sugar cane pepper glaze. \$11

### GATOR BITES

The most tender alligator you will ever eat.

Served with a French dipping sauce. \$12

### SHRIMP COCKTAIL

Tender Boiled Jumbo Gulf Shrimp.

Served with 2 secret dipping sauces. \$10

### CRAB CAKE

Grilled Louisiana blue crabmeat topped with red bell pepper and dill cream sauce. \$11

## SHUCKS! ENTRÉES

Entrées include Salad and Bread, and your choice of French Fries, Sweet Potato Fries, Grilled New Potatoes, Grilled Vegetables, or Potato Salad.

### FRIED SEAFOOD PLATTER

Fried oysters, shrimp, catfish, stuffed crab, stuffed shrimp and boudin balls. \$27.5

### SHUCKS! STACKER

Catfish fillet, grilled to perfection, topped with grilled crab cake and shrimp piled high and topped with red bell pepper dill cream sauce. \$24

### THE ½ AND ½

Two of our most popular fried seafood items together, on the same plate.

HALF 6 shrimp | 6 oysters \$16.5

WHOLE 10 shrimp | 12 oysters \$24

### FRIED OYSTERS

It speaks for itself. HALF | \$19.5 • WHOLE | \$25.5

### FRIED SHRIMP

HALF | 12 shrimp \$14.5 • WHOLE | 18 shrimp \$22

### PAN BROILED SHRIMP

Grilled in olive oil and butter with crushed garlic, fresh squeezed lemon and parsley.

HALF | 10 shrimp \$13 • WHOLE | 18 shrimp \$22

### FRIED CATFISH

Catfish fillets, fried golden brown, in a perfect blend of cornmeal and flour. \$19.5

**CATFISH FILLET** Grilled to perfection. \$19.5

*Topped with crawfish etouffee, add \$6*

## SHUCKS! GUMBO, ÉTOUFFÉ AND CHOWDER

### SEAFOOD GUMBO

A 45 year old tried and true recipe, full of flavor!  
Cup \$7.5 • Bowl \$13.5 • BOWL ONLY INCL. POTATO SALAD.

### CHICKEN AND SAUSAGE GUMBO

A twelve hour process you will taste.

Cup \$7.0 • Bowl \$13.5 • BOWL ONLY INCL. POTATO SALAD.

### CORN AND CRAB CHOWDER

Velvety smooth and rich in flavor.

Cup \$7.0 • Bowl \$13.0

### TURTLE SOUP

A Louisiana tradition served with sherry.

Cup \$8.0 • Bowl \$14.5

### CRAWFISH ÉTOUFFÉE

A Must Try! Mom's old fashion recipe.

Cup \$8.0 • Bowl \$14.5

*Most dishes are available Fried, or Grilled.*

### THE TWO-STEP

Two seafood favorites together, on the same plate. Fried to perfection.

HALF 3 catfish strips | 6 shrimp \$16.5

WHOLE 5 catfish strips | 10 shrimp \$23

**TILAPIA FILLET** Grilled to perfection. \$16.5

*Topped with crawfish etouffee, add \$6*

### CRAB CAKES (LOUISIANA BLUE POINT)

A unique creation of white and dark Louisiana crab meat. Grilled and topped with our roasted bell pepper and dill cream sauce.

*Topped with crawfish, add \$6*

HALF | \$12.5 • WHOLE | \$18.5

### CRAB MEAT AU GRATIN

A perfect blend of cream and a variety of blended cheeses make this casserole a house favorite. \$19.5

### RED FISH ON THE ½ SHELL

Baked at 400 degrees, topped with a sassy cane pepper glaze sauce. (U-N-B-E-L-I-E-V-A-B-L-E) \$28

### SEAFOOD PASTA (CARBONARE)

WOW! Grilled crawfish, oyster, shrimp in a cream sauce over a bed of angel hair. You will clean your plate!!! \$19.5

### GRILLED SHRIMP AND VEGGIE BOWL

A blend of broccoli, carrots, WHOLE green beans, onions, mushrooms, red bell pepper, over Jumbo Grilled Gulf Shrimp. \$18.5