

APPETIZERS

LOCAL FAV | CRAB DIP

Our signature favorite served with toasted pita points. 11

HONEY-CHIPOTLE SHRIMP

Crispy fried shrimp tossed in a sweet and spicy sauce. 9.5

LOCAL FAV | MUSSELS

P.E.I. mussels sautéed in our white wine, garlic butter with fresh tomato basil, served with garlic-toasted French bread. (GF no bread) 10

LOCAL FAV | WINGS

Smoked wings tossed in our homemade Buffalo sauce, served with celery and homemade ranch or blue cheese dressing. 9.5

SPINACH & ARTICHOKE DIP

Baby spinach & artichokes with fresh veggies folded in a seasoned blend of cheeses, with warm tortilla chips. 8.5

AHI TUNA

Seared Ahi tuna served with wasabi sauce and a spicy soy-ginger dressing. 10.5

FRIED ASPARAGUS

Tempura fried asparagus dusted with Old Bay & Romano cheese, with ranch dressing. 7

BACON WRAPPED SCALLOPS

Seasoned, grilled and glazed, served with fresh grilled pineapple salsa. 10

STUFFED MUSHROOMS

Lump crab-stuffed mushrooms baked and topped with Parmesan cheese and citrus butter. 9.5

CHARGRILLED OYSTERS

Made famous in New Orleans, grilled with garlic butter and Romano cheese, served with garlic-toasted French bread. (GF no bread) six 10 / nine 14

SOUTHWEST SPRING ROLLS

Black beans, corn, onion, cilantro and a touch of jalapeño, with herb sour cream. 8

CALAMARI

Lightly battered & fried, with marinara. 9.5

SIDE SALADS

SIGNATURE HOUSE

Fresh spring mix tossed in our house dressing with honey-chipotle pecans, blue cheese crumbles, red onions, dried cranberries, & crispy wontons. (GF no wontons) 4

STRAWBERRY SALAD

Spring mix lettuce tossed in our homemade strawberry vinaigrette dressing, with honey-chipotle pecans, red onions, Feta cheese, and strawberries. 5

SPINACH & PASTA

Baby spinach, linguine, red onions, roasted red peppers and mandarin oranges, tossed in our homemade Champagne vinaigrette and topped with feta cheese. 4.5



CAESAR

A classic Caesar with authentic dressing & homemade croutons. (GF no croutons) 4

ENTRÉE SALADS

BLACKENED CAESAR

Blackened shrimp or salmon served on our classic Caesar salad. (GF no croutons) shrimp 12.5 / salmon 13.5

LOCAL FAV | AHI TUNA

A generous portion of seared Ahi tuna served with a wedge of crisp Iceburg lettuce, accompanied with a wasabi sauce and a spicy soy-ginger dressing. All is topped with a sweet soy-balsamic reduction. 14.5

BUFFALO CHICKEN

Our Garden Salad with hard-boiled egg and chopped bacon, topped with our hand-breaded Buffalo chicken strips. 13

STRAWBERRY CHICKEN

Spring mix lettuce tossed in our homemade strawberry vinaigrette dressing, with honey-chipotle pecans, red onions, Feta cheese, strawberries, topped with seasoned and grilled chicken. 13.5

GARDEN

Crisp Iceberg and Romaine lettuce, cheese, carrots, tomatoes, red onions, & homemade croutons. Choice of ranch, blue cheese, warm bacon, Caesar or sweet Vidalia dressing. (GF no warm bacon dressing and croutons) 4

SOUPS

Cup	4.5
Bowl	6.5

SEA CHOWDER

Our signature soup.

CLAM CHOWDER

New England style.

SOUP OF THE DAY

Homemade soup inspired by the season. Your server will give you today's selection.

STEAKHOUSE

Grilled and sliced sirloin on a Romaine heart with carrots, tomatoes, house and ranch dressings, topped with blue cheese crumbles and fried sweet Vidalia onions. (GF no Vidalia onions) 12

ASIAN

Sesame-cruste with spring mix, mandarin oranges, Feta cheese, wontons and cashews, tossed in our peanut dressing, & glazed with a soy reduction. chicken 13 / salmon 14

GRILLED SHRIMP & ASPARAGUS SALAD

Seasoned and grilled shrimp with spring mix, asparagus, roasted red peppers, red onions, carrots, Feta cheese and our Champagne vinaigrette dressing. 12.5

OYSTER SALAD

Fresh spinach, grilled Portabella mushrooms, blue cheese crumbles, & warm bacon dressing topped with Cajun fried oysters. 15.5

GET HOOKED

WASABI CRUSTED TUNA

Wild-caught Yellow Fin tuna seared with a wasabi crust and finished with a soy-balsamic glaze. Served with a side of your choice. 22 / small 14

CATFISH WITH RED BEANS & RICE

Cornmeal-cruste catfish served with homemade red beans and rice, 'Nawlins style (contains pork). 15 / small 10

HONEY-CHIPOTLE PECAN-CRUSTED TROUT

Chipotle pecan-cruste trout topped with citrus butter. Served with a side of your choice. 16 / small 10

JACK DANIEL'S HONEY GLAZED SALMON

Atlantic salmon seasoned and grilled then topped with our homemade Jack Daniel's Honey glaze. Served with side of your choice. 17 / small 11



STUFFED MAHI

Seasoned broiled Mahi stuffed with our jumbo lump crab cake and topped with citrus butter, served with coleslaw and a side of your choice. 20

TILAPIA WITH CRAB & BROWNEFELLER TOPPING

Blackened tilapia with Backfin crab and our Brownefeller topping and citrus butter. Served with side of your choice. 15

BOSS FISH & CHIPS

Big Boss Bad Penny beer-battered Cod, served with seasoned fries and coleslaw. 14 / small 9

CHARGRILLED FISH

Open-flame grilled and finished with our Chargrill butter served with choice of remoulade, citrus butter or pineapple salsa. (GF with pineapple salsa only) Ask your server for today's selection. market price

SPECIALTIES

LOCAL FAV | SHRIMP & GRITS

Shrimp, Andouille sausage, mushrooms and onions in a Tasso cream sauce, served over local stone-ground cheese grit cakes. 16 / small 10 / add 6 oz filet 27



MIXED GRILL

Veggie skewer, fresh pineapple grilled with a sweet glaze, over seasoned rice. Choose one – shrimp, scallops, salmon, or chicken. shrimp 17 / scallops 18 / salmon 18.5 / chicken 17

CRAB CAKES

Pan-seared lump crab cakes topped with tomato basil, served with coleslaw and a side of your choice. one 11 / two 18

CHICKEN MARSALA

8 oz seasoned & grilled chicken breast topped with mushroom Marsala sauce, with a side of your choice. 16 / small 10.5

LOCAL FAV | BARBECUE RIBS

1 lb. of tender baby back pork ribs smoked and tossed in Sweet Baby Ray's BBQ sauce. Served with seasoned fries & coleslaw. 15

THE BIG SOB

A steamboat full of oysters, shrimp, clams, mussels, crab legs, corn, Andouille sausage, onions, and potatoes, served with coleslaw (GF without coleslaw) 34



FRIED SEAFOOD – PICK YOUR FAVORITES

Shrimp, flounder, or scallops, served with seasoned fries and coleslaw. Add \$2 per pick for oysters. pick two 17 / pick three 23

THE GRILL

Served with a side of your choice, or choose any specialty side for 1.20 more. Add Oscar topping to any steak or fish 6.00.

LOBSTER TAILS

4 oz cold water tails seasoned & grilled or steamed with warm butter. one 17 / two 25 / three 34

CHARGRILLED RIBEYE

Hand-cut 12 oz Choice Ribeye open-flame grilled & finished with our Chargrill Butter. 25

SIRLOIN

8 oz center-cut Choice sirloin. 16 / marsala 20

FILET

Center-cut Choice tenderloin. Be bold & add to our Shrimp & Grits!! six oz 19 / nine oz 26

JUMBO SEA SCALLOPS

Seasoned, seared and glazed, served with remoulade, citrus butter or pineapple salsa. (GF with pineapple salsa only) 25 / small 14.5

CITRUS GLAZED PORK TENDERLOIN

Four 2 oz medallions seasoned, grilled and glazed with our citrus glaze and topped with pineapple salsa. 16

WASABI CRUSTED FILET

Our 6 oz filet seared with a wasabi crust and finished with a soy-balsamic glaze. 21

HALF BAKED

Baked oysters on the half shell. six 11
Sampler- Pick 3 of your favorites. nine 16

THERMIDOR

Lobster and shrimp in a rich mixture of brandy, cream, Asiago, mushrooms, onions, and garlic.

LOCAL FAV | ROCKEFELLER

Baked with fresh spinach, garlic, bacon, and a blend of cheeses, sprinkled with breadcrumbs.

BOURBON STREET

Andouille sausage, Tasso cream, smoked Gouda cheese & fresh parsley.

CLAMS CASINO

Fresh parsley, bacon, garlic, Romano cheese and seasoned breadcrumbs on top of NC Middleneck clams.

LOCAL FAV | DIABLO

Smokin' hot ... smoked Gouda with jalapeños, red peppers, and bacon with a pinch of cayenne.

DIRTY SOUTH

Homemade pimento cheese & bacon.

ADD ONS

LOBSTER TAIL

4 oz tails seasoned and grilled or steamed with warm butter. 14

BACON WRAPPED SCALLOPS

Two grilled and glazed, topped with pineapple salsa. 7

BARBECUE RIBS

½ lb. in Sweet Baby Ray's sauce. 8.5

GRILLED SHRIMP

6 oz seasoned and grilled. 8.5

TAIL ON GRILLED SHRIMP

Five seasoned and grilled. 6.5

SALMON

4 oz grilled, or blackened. 9

CRAB CAKE

Topped with tomato basil, served with remoulade. 9

SIDES 3

Redskin Potatoes

Seasoned Fries

Seasoned Rice (pork)

Fresh Broccoli

Roasted Corn & Red Peppers

Black-eyed Pea Salad

Coleslaw

Fried Okra

Seasonal Steamed Veggies

SPECIALTY SIDES 4.2

Sweet Potato Fries

Grown Up Mac & Cheese

Red Beans & Rice (pork)

Sautéed Spinach

Grilled Asparagus (GF no citrus butter)

OYSTER BAR

OYSTERS ON THE HALF SHELL COGF
Raw or steamed. half dozen 8 / dozen 15.5

STEAMED OYSTERS COGF
Shuck at your own risk! half peck 14.5 / peck 29

BLUE POINT OYSTERS COGF
(LONG ISLAND, NY)
Served raw. half peck 14.5 / peck 29

MUSSELS GF
P.E.I. mussels steamed. half lb. 6.5 / full lb. 12

DESSERTS

SHUCKERS' ORIGINAL BROWNIE CN
Warm chocolate brownie made with Buttershots liqueur topped with vanilla ice cream, warm cinnamon sauce, and candied pecans. small 5.5 / regular 7.5

CHEF'S SPECIALTY
Ask your server for the YUMMY details!
small 5.5 / regular 7.5

BANANA PUDDING
Layers of rich vanilla custard and wafers topped with fresh whipped cream and Shuckers' special fried bananas. 6

BREAD PUDDING CN
Shuckers' twist on an old favorite. Made with fresh cream, cinnamon, spiked with Captain Morgan rum, and a unique streusel topping, served with a scoop of vanilla ice cream. small 4 / regular 6

KEY LIME PIE CN
Authentic Key limes with a graham cracker and pecan crust. small 4 / regular 6



KIDS SUNDAE (12 UNDER)
Vanilla ice cream, chocolate sauce, homemade whipped cream and sprinkles! 2.49

PEEL & EAT SHRIMP GF
Local NC-caught, steamed and dusted with Old Bay. quarter lb. 6 / half lb. 12

SHRIMP COCKTAIL GF
Large chilled shrimp served with homemade cocktail sauce. 8

MIDDLENECK CLAMS COGF
NC-caught, served raw or steamed. half dozen 6.5 / dozen 12

ALASKAN SNOW CRAB LEGS GF
Steamed and dusted with Old Bay. half lb. 10.5 / full lb. 18.5



PASTAS

LOCAL FAV | SEAFOOD PASTA
Scallops, shrimp, mussels, Andouille sausage, peppers, and onions sautéed in garlic, oregano, and white wine clam sauce served over linguine, and topped with Parmesan cheese. 18

LOCAL FAV | SCAMPI
Flame grilled shrimp or scallops sautéed with baby spinach in olive oil, garlic, basil and oregano served over linguine, & topped with fresh Parmesan. shrimp 18 / scallops 19

CHICKEN & SHRIMP ALFREDO
Seasoned grilled chicken & shrimp tossed with linguine, Alfredo sauce and fresh veggies. 15

LOBSTER MAC
Lobster Claw meat sautéed in a garlic vermouth butter and chives then baked in a rich, eight-cheese Mac. 22

GF Please keep in mind that these items prepared without gluten products are made in a facility that handles many other wheat/gluten products. During normal kitchen operations, there is a possibility for food items to come in contact with wheat/gluten proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.

CO Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CN This dish contains nuts.

SANDWICHES

Served with seasoned fries.

BLACKENED MAHI
Lightly blackened Mahi on a toasted Brioche roll with lettuce, tomato and rémoulade, served with coleslaw. 12

GROUPEr SANDWICH
Beer-battered fillet on a toasted Brioche roll with lettuce, tomato, and rémoulade, served with coleslaw. 11

LOCAL FAV | CRAB CAKE
Pan-seared lump crab cake on a toasted Brioche roll with lettuce, homemade rémoulade and topped with fresh tomato basil, served with coleslaw. 11.5

BARBECUE CHICKEN
Barbecue basted chicken breast with bacon, Swiss cheese, lettuce, and tomato on a toasted Brioche roll. 9.5

BUFFALO CHICKEN
Fried chicken breast tossed in Buffalo sauce with blue cheese dressing, chopped bacon, lettuce, and tomato on a toasted Brioche roll. 9

STEAKHOUSE PO-BOY
Grilled steak sliced thin with caramelized onions, sautéed mushrooms, and melted Provolone cheese, with Old Bay aioli on toasted French bread. 11

HAWAIIAN CHICKEN PO-BOY GF
Citrus-glazed grilled chicken with melted Swiss cheese, grilled pineapple salsa, lettuce and tomato on toasted French bread. (GF no bun) 9.5

SHRIMP PO-BOY
A beach classic piled high on toasted French bread with lettuce, tomato, and homemade rémoulade sauce, served with coleslaw. 9.5

OYSTER ROCKEFELLER PO-BOY
Cajun fried oysters with our Rockefeller topping on toasted French bread with lettuce. 13.5

HOUSE-GROUND BURGERS

7 oz freshly ground beef, from filet and ribeye trimmings, seasoned and grilled. Served on a toasted Brioche roll with seasoned fries.

THE CLASSIC COGF
American or Swiss cheese, bacon, pickles, onions, lettuce, tomato, and mustard. (GF no bun, pickles and mustard) 9

SHUCKER BURGER CO
Fried Gouda cheese, fried sweet Vidalia onions, lettuce, tomato, and Old Bay aioli. 10

BOURBON STREET CO
Our Bourbon Street topping (Andouille sausage, Tasso cream, smoked Gouda cheese and fresh parsley) with lettuce, tomato, onions and mayonnaise. 10.5

DIRTY SOUTH CO
Our Dirty South topping (homemade pimento cheese and bacon) and caramelized onions with lettuce, tomato and mayonnaise. 10.5

BURGER DIABLO CO
Our smokin' hot Diablo topping with lettuce, tomato, onions, & mayonnaise. 10.5

WRAPS AND TORTILLAS

SEAFOOD QUESADILLA
Shrimp and crab with a creamy blend of cheese and red onions, served with sour cream and grilled pineapple salsa. 10.5

SOUTHWEST QUESADILLA
Grilled chicken, black beans, corn, onion, cilantro and a touch of jalapeño with melted jack and cheddar cheese, served with lettuce, sour cream and pico de gallo. 10

BOURBON STREET QUESADILLA
Grilled steak with our Bourbon Street topping (Andouille sausage, Tasso cream, smoked Gouda cheese & fresh parsley), served with lettuce, sour cream & pineapple salsa. 11

BUFFALO SHRIMP WRAP
Fried shrimp tossed in our Buffalo sauce with lettuce and tomato, wrapped in a spinach tortilla. 11

BLACKENED CAESAR WRAP
shrimp 10 / chicken 9

GRILLED FISH TACOS
Fresh, marinated Mahi, in flour tortillas with herb sour cream sauce, served with tortilla chips and pico de gallo. two 9.5 / three 12.5

HONEY-CHIPOTLE SHRIMP TACOS
Our Honey-Chipotle shrimp with lettuce and roasted red peppers in flour tortillas, with tortilla chips & pico de gallo. two 10 / three 13



STAY, GO;
YOU'LL LOVE IT
JUST THE SAME



SHUCKERS
OYSTER BAR & GRILL