

Main

APPETIZERS

HOUSE MADE GUACAMOLE \$8.95

SERVED WITH WARM TORTILLA CHIPS AND SALSA

NACHOS GRANDE \$12.95

GOLDEN NACHO CHIPS TOPPED WITH CHILI, JACK AND CHEDDAR CHEESE, LETTUCE, SCALLIONS, TOMATOES AND JALAPEÑOS SERVED WITH SOUR CREAM AND SALSA

BUFFALO WINGS \$9.95

CHICKEN WINGS GOLDEN FRIED. YOUR CHOICE OF HOT OR MILD. SERVED WITH BLEU CHEESE DRESSING AND CELERY

CHICKEN TENDERS \$8.95

HAND BREADED IN OUR OWN BATTER, DEEP FRIED UNTIL GOLDEN BROWN AND SERVED WITH HONEY MUSTARD SAUCE BUFFALO STYLE ADD \$1.00

CONCH FRITTERS \$11.95

OUR OWN HOME STYLE RECIPE, DEEP FRIED UNTIL GOLDEN BROWN AND SERVED WITH CALYPSO SAUC

SHUCKER'S THAI SHRIMP \$12.95

DEEP FRIED SHRIMP, TOSSED IN OUR SECRET SPICY THAI CHILE SAUCE. TOPPED WITH SCALLIONS AND RED PEPPERS, SERVED OVER A BED OF SPRING MIXED GREENS

CRABCAKE \$11.95

PAN SEARED OVER A SIDE OF CHIPOTLE SAUCE AND SERVED WITH SPRING MIXED GREENS TOPPED WITH BALSAMIC VINAIGRETTE DRESSING

FRIED CALAMARI \$10.95

A BASKET OF LIGHTLY BREADED TENDER CALAMARI FRIED TO A GOLDEN BROWN AND SERVED WITH HOUSE MADE MARINARA SAUCE

ONION RINGS \$7.95

THICK SLICED ONION RINGS, HAND BREADED AND SERVED WITH OUR HONEY MUSTARD SAUCE

SEARED AHI TUNA* \$13.95

SESAME CRUSTED SUSHI GRADE TUNA SEARED RARE AND SERVED SASHIMI STYLE WITH MIXED GREENS, WASABI, PICKLED GINGER AND A TERIYAKI GLAZE

QUESADILLA \$8.95

HEAT PRESSED FLOUR TORTILLA FILLED WITH JACK AND CHEDDAR CHEESE, TOMATOES AND SCALLIONS. SERVED WITH LETTUCE, JALAPENOS, SALSA, SOUR CREAM AND GUACAMOLE CHICKEN ADD \$2.00 OR SHRIMP ADD \$5.00

MARGHERITA PIZZA \$12.95

10 INCH CLASSIC ITALIAN PIZZA TOPPED WITH FRESH TOMATO, MOZZARELLA AND BASIL
ADD PEPPERONI OR BACON \$2.00

SMOKED FISH DIP \$10.95

SERVED WITH JALAPEÑOS, CARROTS, CELERY, CHOPPED RED ONIONS, DICED TOMATOES AND ASSORTED CRACKERS

PESTO FLATBREAD \$10.95

MEDITERRANNEAN STYLE HERB FLATBREAD DRIZZLED WITH PESTO, THEN TOPPED WITH MOZZARELLA, PLUM TOMATOES, MARINATED ARTICHOKE, ROASTED RED PEPPERS AND MUSHROOMS

COCONUT SHRIMP \$12.95

SIX JUMBO SHRIMP HAND BREADED IN PANKO BREAD CRUMBS AND SHREDDED COCONUT. SERVED WITH A SIDE OF ORANGE MARMALADE SAUCE

SOUPS

FRENCH ONION - BOWL \$6.95

HOUSE MADE TOPPED WITH A GARLIC CROUTON AND MELTED CHEESE

CLAM CHOWDER - CUP \$5.59

THICK AND CREAMY, LOADED WITH CLAMS

CLAM CHOWDER - BOWL \$6.95

THICK AND CREAMY, LOADED WITH CLAMS

CONCH CHOWDER - CUP \$5.59

SPICY CHOWDER STRAIGHT FROM THE ISLANDS

CONCH CHOWDER - BOWL \$6.95

SPICY CHOWDER STRAIGHT FROM THE ISLANDS

SHUCKER'S CHILI - CUP \$5.59

TOPPED WITH CHEDDAR CHEESE AND SCALLIONS

SHUCKER'S CHILI - BOWL \$6.95

TOPPED WITH CHEDDAR CHEESE AND SCALLIONS

CRAB & CORN CHOWDER - BOWL \$8.95

LARGE BOWL OF TRADITIONAL MARYLAND STYLE CHOWDER LOADED WITH CRABMEAT AND TOPPED WITH FRESH CHIVES

RAW BAR

OYSTERS* - DZ \$MARKET PRICE

OYSTERS* - 1/2 DZ \$MARKET PRICE

CLAMS* - DZ \$12.95

RAW ON THE HALF SHELL WITH COCKTAIL SAUCE AND LEMON OR STEAMED WITH DRAWN BUTTER AND LEMON

CLAMS* - 1/2 DZ \$7.95

RAW ON THE HALF SHELL WITH COCKTAIL SAUCE AND LEMON OR STEAMED WITH DRAWN BUTTER AND LEMON

PEEL-N-EAT SHRIMP \$12.95

A GENEROUS PORTION OF FRESH SHRIMP SERVED COLD WITH COCKTAIL SAUCE OR WARM WITH DRAWN BUTTER

RAW BAR COMBO* \$MARKET PRICE

1/2 DZ EACH OF CLAMS, OYSTERS AND 1/2 LB PEEL-N-EAT SHRIMP

JUMBO SHRIMP COCKTAIL \$13.95

SHRIMP PERFECTLY POACHED AND CHILLED, SERVED ON A BED OF FRESH GREENS WITH COCKTAIL SAUCE AND A LEMON

CONCH CEVICHE * \$12.95

FRESH BAHAMIAN CONCH WITH CORN, TOMATOES AND CILANTRO MARINATED IN LIME JUICE. SERVED WITH A SIDE OF TORTILLA CHIPS

MUSSELS \$14.95

FULL LB OF MUSSELS, SWEET AND MEATY, SAUTEED IN A CHOICE OF RED OR WHITE SAUCE OR STEAMED WITH DRAWN BUTTER AND LEMON WITH ANDOUILLE SAUSAGE

Consumer Information*

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF

UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

DINNER ENTRÉES

DINNER ENTREES SERVED WITH FRESH VEGETABLES AND CHOICE OF HERB ROASTED POTATOES, GARLIC MASHED POTATOES OR RICE PILAF DINNER ROLLS SERVED UPON REQUEST

GROUPEL OSCAR \$24.95

GROUPEL DIPPED IN EGG BATTER AND SAUTEED. TOPPED WITH LUMP CRABMEAT, ASPARAGUS & BEARNAISE SAUCE

BROILED COMBO \$23.95

BAKED CRABMEAT STUFFED SHRIMP WITH BROILED SCROD.
TOPPED WITH HERB CRUMB DRESSING

MARYLAND STYLE CRABCAKES \$22.95

MADE FRESH DAILY WITH JUMBO LUMP CRAB MEAT AND SERVED WITH A LEMON CAPER AIOLI AND CHIPOTLE SAUCE

HONEY MUSTARD SALMON \$21.95

FRESH FILET OF SALMON GLAZED WITH HONEY MUSTARD, BROILED UNTIL GOLDEN AND DRIZZLED WITH A BALSAMIC REDUCTION

ISLAND CRUSTED MAHI \$23.95

BROILED MAHI OVER PINEAPPLE COCONUT BEURRE BLANC, TOPPED WITH AN ALMOND AND COCONUT CRUST

SNAPPER FRANCAISE \$22.95

FRESH FLORIDA SNAPPER EGG BATTERED AND PAN FRIED, SAUTÉED IN A LEMON, WHITE WINE AND BUTTER SAUCE

CHICKEN MARSALA \$15.95

SAUTÉED MEDALLIONS OF CHICKEN BREAST, SCALLOPINE STYLE, SAUTÉED WITH MUSHROOMS, GARLIC AND MARSALA WINE

CHICKEN AL FRESCO \$15.95

CHICKEN BREAST MEDALLIONS SAUTEED IN A GARLIC AND WHITE WINE BUTTER SAUCE, TOPPED WITH ROASTED CHERRY TOMATOES, FRESH MOZZARELLA AND BASIL

SHUCKER'S BABY BACK RIBS \$18.95

A FULL RACK OF SMOKED SLOW ROASTED RIBS, BRUSHED WITH OUR OWN VIDALIA ONION BBQ SAUCE

MEATLOAF \$14.95

HOMEMADE MEATLOAF SERVED WITH A MUSHROOM AND ONION GRAVY

N.Y. STRIP* \$24.95

12 oz HAND CUT NY STRIP, BLACKENED OR CHARGRILLED AND BRUSHED WITH HERB BUTTER

PETITE FILET MIGNON* \$29.95

8 OZ FILET GRILLED TO PERFECTION, BRUSHED WITH HERB BUTTER. SERVED BLACKENED OR CHARGRILLED

CATCH OF THE DAY \$MARKET

PLEASE ASK YOUR SEVER FOR DETAILS

SURF & TURF \$8.95

ADD ¼LB OF GRILLED SHRIMP, SHRIMP SCAMPI OR A CRABCAKE
ADD 7oz LOBSTER TAIL \$16.95

EGGPLANT ROLLATINI \$16.95

THINLY SLICED EGGPLANT STUFFED WITH SPINACH AND THREE CHEESES THEN ROLLED AND BAKED IN A MARINARA SAUCE, TOPPED WITH MOZZARELLA. SERVED OVER A BED OF ANGEL HAIR PASTA

SEAFOOD CANNELLONI \$16.95

STUFFED WITH LOBSTER, SHRIMP, CRAB MEAT AND SCALLOPS WITH A BLEND OF CHEESES. TOPPED WITH

TOMATO CREAM SAUCE AND FRESH MOZZARELLA

SHRIMP & SALMON A LA ROMA \$17.95

FRESH SHRIMP AND SALMON MEDALLIONS SAUTEED WITH GARLIC, LEMON, WHITE WINE, FRESH ARUGULA, ARTICHOKE HEARTS AND ROASTED RED PEPPERS OVER LINGUINE PASTA

PASTA ENTRÉES

PASTA ENTREES SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD DINNER ROLLS SERVED UPON REQUEST

WHITE CLAMS LINGUINE \$17.95

FRESH SWEET MIDDLE NECK CLAMS STEAMED IN GARLIC, OLIVE OIL, HERBS AND SPICES WITH ANCHOVIES. SERVED OVER A BED OF LINGUINE PASTA

SEAFOOD SPECIAL \$19.95

FRESH MUSSELS, SHRIMP AND CALAMARI SAUTÉED IN GARLIC, OLIVE OIL, WHITE WINE AND TOMATO SAUCE. SERVED OVER A BED OF LINGUINE PASTA.

CAN BE PREPARED FRA DIAVOLO ON REQUEST

LOBSTER TAIL SCAMPI \$24.95

BROILED LOBSTER TAILS IN A CLASSIC SCAMPI BUTTER. SERVED OVER A BED OF LINGUINE PASTA

CHICKEN PARMESAN \$17.95

TENDER BREAST OF CHICKEN BREADED TRADITIONAL ITALIAN STYLE, TOPPED WITH MARINARA AND MOZZARELLA AND BAKED TO PERFECTION. SERVED OVER A BED OF ANGEL HAIR PASTA

GLUTEN FREE PASTA MAY BE SUBSTITUTED FOR LINGUINE OR ANGEL HAIR UPON REQUEST

SANDWICHES

CLASSIC BURGER \$10.95

A ½ LB PORTION OF FRESH GROUND BEEF, CHARBROILED AND SERVED ON A KAISER ROLL

CHICKEN BREAST \$10.95

TENDER CHICKEN BREAST GRILLED, BLACKENED OR FRIED AND SERVED ON A KAISER ROLL

MAHI MAHI \$15.95

FLORIDA DOLPHIN GRILLED, BLACKENED OR FRIED SERVED ON A KAISER ROLL

CHICKEN RANCH WRAP \$10.95

TENDER PIECES OF FRIED CHICKEN WRAPPED IN A FLOUR TORTILLA WITH LETTUCE, TOMATO, BACON, CHEESE, SCALLIONS AND ZESTY RANCH DRESSING

CUBAN \$11.95

TENDER PORK, HAM, SWISS CHEESE, PICKLES AND MUSTARD SAUCE ON A CRISPY PRESSED CIABATTA ROLL

AHI TUNA BURGER \$13.95

SESAME CRUSTED TUNA SEARED RARE WITH WASABI MAYO, PICKLED GINGER AND AVOCADO. SERVED ON A KAISER ROLL

CRISPY GROUPEL REUBEN \$16.95

DEEP FRIED GROUPEL, COLESLAW, THOUSAND ISLAND DRESSING AND SWISS CHEESE ON GRILLED RYE

CRISPY GROUPEL \$14.95

DEEP FRIED GROUPEL SERVED ON A KAISER ROLL

TURKEY BLT \$10.95

FRESH TURKEY BREAST, BACON, LETTUCE AND TOMATO SERVED WITH MAYO ON WHITE TOAST

CRABCAKE \$13.95

A FRESHLY MADE CRABCAKE WITH JUMBO LUMP CRAB MEAT, SERVED ON A KAISER ROLL WITH CHIPOTLE SAUCE AND SHREDDED LETTUCE

MAHI TACOS \$14.95

THREE SOFT GRILLED TACOS FILLED WITH BLACKENED MAHI, JACK AND CHEDDAR CHEESE, CABBAGE AND

PICO DE GALLO, THEN DRIZZLED WITH AVOCADO CREAM AND CHIPOTLE SAUCES. SERVED WITH A SIDE OF RICE AND PICKLED JALAPENOS

ADD AVOCADO \$1.00

FRENCH DIP \$12.95

HOUSE COOKED TENDER ROAST BEEF, THINLY SLICED AND SERVED ON A GRILLED TUSCAN HOAGIE ROLL WITH A SIDE OF AU JUS

LOBSTER ROLL \$17.95

TENDER LOBSTER SALAD SERVED ON A GRILLED NEW ENGLAND STYLE TOP SPLIT BUN

BEYOND BURGER \$12.95

ALL THE FLAVOR AND PROTEIN OF A BEEF BURGER, BUT IT'S MADE FROM PLANTS, SO IT HAS ZERO CHOLESTEROL

ALL ABOVE SANDWICHES SERVED WITH FRENCH FRIES OR COLE SLAW WHOLE WHEAT KAISER MAY BE SUBSTITUTED

SALADS

CLASSIC CAESAR SALAD \$8.95

FRESH ROMAINE LETTUCE TOSSED WITH OUR OWN ZESTY CAESAR DRESSING AND TOPPED WITH FRESH PARMESAN CHEESE AND CROUTONS

SPINACH SALAD \$11.95

SPINACH TOPPED WITH FETA CHEESE, ROASTED RED PEPPERS, STRAWBERRIES, BLUEBERRIES, WALNUTS, CRAISINS AND VINE RIPENED TOMATOES WITH A WARM RASPBERRY VINAIGRETTE

CLASSIC COBB SALAD \$12.95

FRESH GARDEN GREENS, TOPPED WITH GRILLED CHICKEN, SLICED EGG, CHOPPED TOMATOES, GORGONZOLA CHEESE, CRISPY BACON AND SLICED AVOCADO. SERVED WITH YOUR CHOICE OF DRESSING

ASIAN CHICKEN SALAD \$12.95

TENDER BREAST OF CHICKEN MARINATED IN SOY, GINGER AND GARLIC OVER FRESH GARDEN GREENS WITH TOMATO, CUCUMBER, ONION, ORANGE SEGMENTS, ALMONDS AND CRISPY CURRIED NOODLES. SERVED WITH MANDARIN SESAME GINGER DRESSING

PEAR AND WALNUT SALAD \$11.95

FRESH ARUGULA, RED GRAPES, BLUEBERRIES, SLICED PEARS, BLUE CHEESE AND ROASTED WALNUTS. SERVED WITH RASPBERRY VINAIGRETTE

DEEP FRIED PLATTERS

DEEP FRIED PLATTERS SERVED WITH FRENCH FRIES AND COLESLAW

FISH & CHIPS \$15.95

NORTH ATLANTIC SCROD, BEER BATTERED AND DEEP FRIED.
SERVED WITH TARTAR SAUCE

FRIED CLAM TENDERS \$16.95

½ LB OF TENDER CLAM STRIPS LIGHTLY BATTERED AND DEEP FRIED TO PERFECTION. SERVED WITH TARTAR SAUCE

SHRIMP PLATTER \$17.95

½ LB OF GULF SHRIMP HAND BREADED AND DEEP FRIED UNTIL GOLDEN BROWN. SERVED WITH COCKTAIL SAUCE

COCONUT SHRIMP PLATTER \$19.95

JUMBO SHRIMP HAND BREADED IN PANKO BREAD CRUMBS AND SHREDDED COCONUT. SERVED WITH ORANGE MARMALADE SAUCE

DESSERTS

KEY LIME PIE \$5.95

PEANUT BUTTER PIE \$5.95

APPLE CRISP A LA MODE \$7.95

CHOCOLATE MOLTEN TRUFFLE A LA MODE \$7.95

ASK YOUR SERVER ABOUT AFTER DINNER DRINKS!!!

SPLIT PLATE CHARGE \$3.95

CAN BE MADE GLUTENFREE UPON REQUEST