




-- STARTERS --

 **Voodoo Rolls - \$11.50**
3 house made eggrolls stuffed with crawfish tails and mozzarella covered in our sweet chili sauce.

Gator Tail - \$16.50
1/2 pound of Louisiana farm raised alligator tail meat cut into bite size pieces and fried golden brown.

Gator Bites - \$12.50
Alligator boudin scooped into bite size balls, breaded and deep fried, served with our Shucker's sauce.

Sweet Heat Shrimp - \$13.00
1/2 pound of fried jumbo shrimp covered in our sweet chili sauce.

 **Jumbo Crab Claws - Mkt. Price**
3/4 pound serving of Jumbo Blue Crab claws, fried or sauteed.

Buffalo Shrimp - \$13.00
1/2 pound of fried jumbo shrimp covered in Buffalo sauce.

Boudin Balls - \$11.00
Pork Boudin scooped into bite size balls, breaded and deep fried.

 **Smoked Yellowfin Tuna Dip - \$14.00**
Hickory smoked Yellowfin Tuna made into a rich creamy dip served with saltines on a bed of romaine lettuce.

Fried Green Tomatoes - \$13.00
Freshly sliced green tomatoes breaded and fried golden brown, served with our Shuckers sauce.

Bacon Cheese Fries - \$12.00
A serving of our delicious fries covered in melted cheese and bacon. Add Jalapenos +1

Cheese Sticks - \$11.00
Breaded Mozzarella cheese served with marinara sauce

Fried Wickles - \$11.00
Breaded "Wickle Pickles" served with home-made ranch dressing.

OYSTER BAR...
Priced per half or full dozen

Raw on The Half Shell - \$10/\$20

 **Chargrilled - \$13/\$25**

-- SOUPS & SALADS --

 **Seafood Gumbo - Bowl \$10/Big Bowl \$11**
Made from scratch using our family recipe that includes shrimp, sausage and chicken.

House Salad - \$12.00
Fresh cut romaine lettuce with tomato, shredded cheddar, croutons and bacon bits.
add chicken +\$5.50
add shrimp +\$6.50

Side Salad - \$6.50
Fresh cut romaine lettuce with tomato, shredded cheddar and croutons.
add chicken +\$5.50
add shrimp +\$6.50

-- BASKETS --

Served with fries (Add side salad +\$4.50)

 **Shrimp Basket - \$15.50**
1/2 pound of Jumbo shrimp fried or grilled.

Catfish Basket - \$15.00
American farm raised catfish filets hand breaded and fried golden brown.

Chicken Tender Basket - \$11.00
Chicken tenders, fried or grilled.

Oyster Basket - \$16.50
Breaded and fried fresh shucked Gulf oysters.

-- WINGS --

6 Wings - \$10.00
10 Wings - \$14.50
20 Wings - \$25.00

SAUCES

Garlic Parmesan
 Sweet Chili
 Hot Honey BBQ
 Buffalo
 Hot Buffalo



-- SHUCKERS SPECIALTY DINNERS --

(Add side salad +\$4.50)



Redfish Voodoo - \$23.00

Our top selling dish featuring an 8 oz. blackened Red Fish filet, served on a bed of cheese grits, covered in our crawfish cream sauce.

Steak Dinner - \$33.00

Flame-grilled 16 oz. Choice Angus beef ribeye cooked to your specifications served with a side salad and your choice of fries or baked potatoe.

Linguini Orleans - \$21.00

A large portion of linguini pasta covered in our rich New Orleans style cream sauce and topped off with your choice of chicken or shrimp.

Taco Trio - \$19.50

3 tacos with your choice of chicken, shrimp or fish served with lettuce, tomato, shredded cheese and our house made chipotle sour cream.

Shrimp and Grits - \$16.50

A southern dish made by adding our creamy creole style shrimp sauce to a bowl of delicious cheese grits.

Seafood Dinners

Pick one - \$20.00

Pick two - \$27.00

All three - \$32.00

* 1/2 Pound Jumbo Shrimp (fried or grilled)

* 3 fried catfish filets

* 1 dozen fried oysters

served with fries, baked beans, hushpuppies and cole slaw.
Double your sides +6

-- BURGERS & PO-BOYS --

Served with fries (add side salad +\$4.50)



Overloaded Shrimp Po'Boy - \$16.50

1/2 pound of fried or grilled Gulf shrimp mounded on toasted New Orleans French bread with fresh cut Romaine lettuce and sliced tomatoes.

The Phizzle - \$16.50

Marinated beef steak sliced "Philly" style and sauteed with onions, bell peppers and shrimp on a toasted French bread bun covered with melted cheese and strips of bacon.

Classic Cheeseburger - \$12.00

1/2 pound flame grilled Angus beef patty on a toasted bun with American cheese, lettuce and tomato. Add bacon +1.5

Oyster Po'Boy - \$17.00

1 dozen fried oysters mounded on toasted New Orleans French bread with fresh cut Romaine lettuce and sliced tomatoes.

Alligator Po'Boy - \$19.00

1/2 pound of alligator tail meat mounded on toasted New Orleans French bread with fresh cut Romaine lettuce and sliced tomatoes.

Catfish Po'Boy - \$16.50

Hand-breaded catfish filets, fried golden brown on toasted New Orleans French bread with fresh cut lettuce and sliced tomatoes.

Ribeye Po'Boy - \$22.00

8 oz. of ribeye steak with sauteed onion and peppers on toasted New Orleans French Bread.

Beverages - \$2.75

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Fanta Orange,
Lemonade, Sweet Tea, Unsweet Tea