

Presidente Pitcher \$13 ALL DAY

# DINE IN ONLY

## Happy Hour 5pm to 7pm

Monday thru Friday

**\$6 WELL DRINKS • \$3 DRAFTS • \$8 FROZEN DRINKS**

Rum Runner, Piña Colada, Margarita or Strawberry Daiquiri

Ask Server for Availability

**\$4 ALL BOTTLE BEERS • \$11 PITCHERS OF BUD LIGHT**

**\$8 Fish Dip • Crispy Calamari • 6 Raw Oysters • Tostones**

**\$10 Garlic Shrimp • Tuna Tartare • Steamed Shrimp • Coconut Shrimp • 10 Wings**

Caribbean Bay Breeze  
Absolut Citron, Malibu, Pineapple Juice and a Splash of Cranberry Juice \$10  
Happy Hour

## Shuckers Specialty Drinks

### Shuckers Malibu Punch 13

Malibu Coconut, Malibu Pineapple, Malibu Passion Fruit, Malibu Mango and Malibu Banana with Pineapple Juice and Cranberry Juice

### Happy Hour Only

### Caribbean Bay Breeze 13

Absolut Citron, Malibu, Pineapple Juice and a Splash of Cranberry Juice

### Cruisin' with Tito 13

Tito's, Captain Morgan Spice Rum, Malibu Coconut Rum, Pineapple Juice and a Splash of Grenadine

### Shucker's Mojito 13

With Cruzan White Rum, Simple Syrup, Muddled Lime and Mint, Topped with Club Soda

### Mai Tai 13

Cruzan White Rum, Myers Rum, Crème de Noya, Triple Sec, Sour Mix and Pineapple Juice

### Shucker Rita 13

Patron Tequila, Patron Citronge, Sour Mix and Fresh Lime

### Bayside Lemonade 13

Patron Citronge, Absolut Citron, Lemonade

## Bottled Beers

Budweiser • Michelob Ultra • Yuengling  
O'Doul's • Bud Light • Corona • Stella Artois  
Guinness • Funky Buddha Floridian  
Funky Buddha Hop Gun  
Miller Lite • Heineken

## Draft Beers

Seasonal Beer  
Local Craft - Islamorada Ale  
Bud Light • Longboard  
Estrella Damm • Shipyard IPA  
Shock Top • Presidente • Veza Sur  
Goose IPA • Wynwood La Rubia

## Wine

### Whites

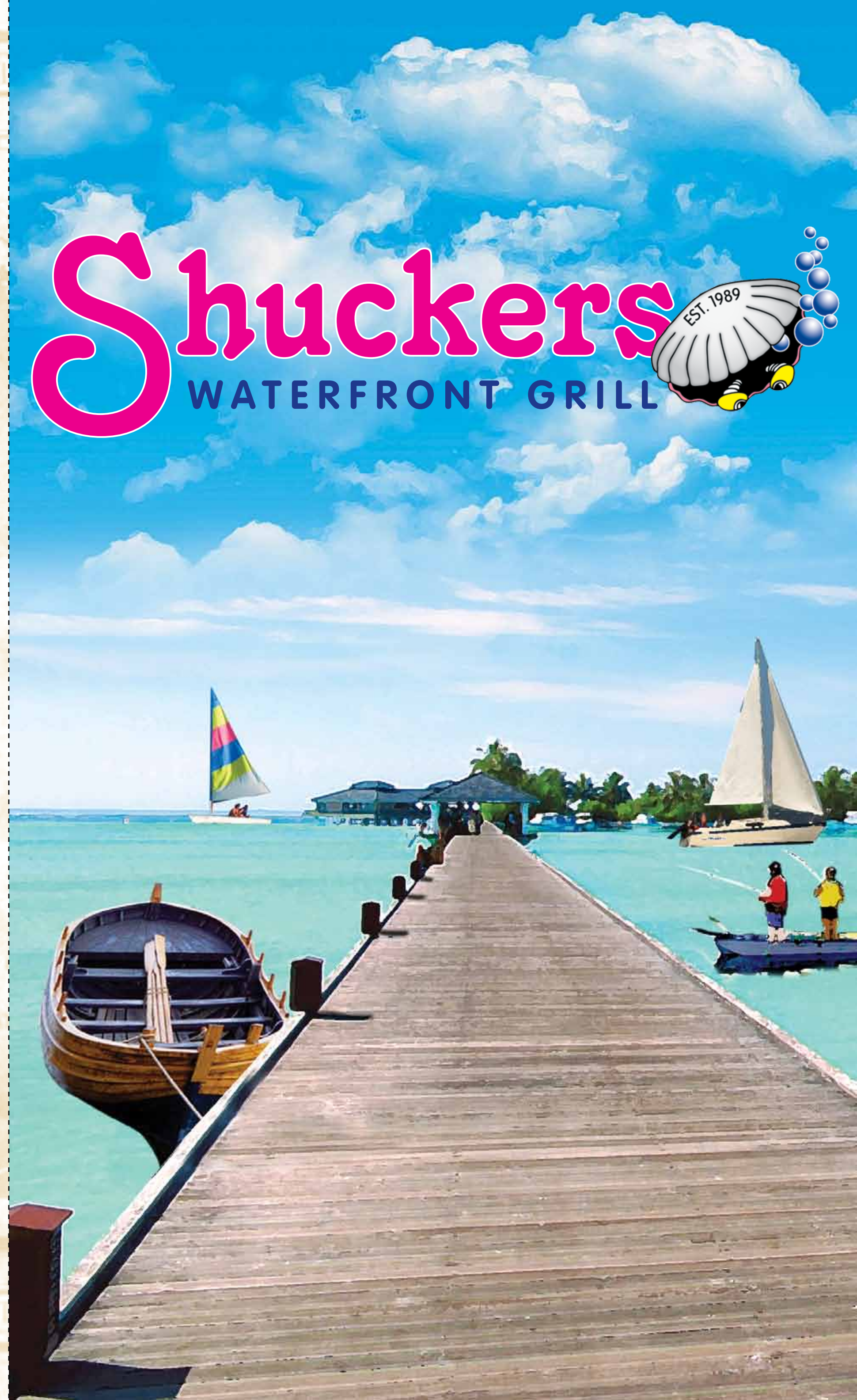
Chardonnay, 7 Glass  
Sauvignon Blanc, 8 Glass  
Pinot Grigio, 8 Glass  
White Sangria, Eppa 8 Glass By the Bottle 30  
Los Dos Rose 9 Glass, By the Bottle 34  
Pinot Grigio, Stellina 30  
Sauvignon Blanc, Kim Crawford 34  
Chardonnay, Sterling 32

### Reds

Cabernet, 7 Glass  
Merlot, 7 Glass  
Red Sangria, Eppa 8 Glass By the Bottle 30  
Pinot Noir, Sycamore Lane 7 Glass  
Pinot Noir, BV "Coastal" 28  
Pinot Noir, Dante Reserve 34  
Merlot, Rodney Strong 32  
Malbec, Bodega Catena 35  
Cabernet Sauvignon, Sterling 34  
Cabernet Sauvignon, Priest Ranch 75

## Champagnes

Freixenet Cordon Negro (Split) 9  
Laurent Perrier Brut la Cuvee NV (Split) 18  
Laurent Perrier Brut la Cuvee NV 75  
Ruffino Prosecco D.O.C. 36



Like us on



PRIVATE PARTY ROOMS AVAILABLE

events@shuckersbarandgrill.com

305.866.1570

menu menu... 03/19/2018

## Soups

### New England Clam Chowder 7

## Appetizers & Raw Bar

### \*Raw Oysters Mkt

1/2 Doz Dozen  
Fresh shucked, served on the half shell

### Ceviche of the Day MKT

### \*Tuna Tartare 15

European cucumber and wonton chips with a red chili sauce and herb oil drizzle.

### \*Steamed Clams 15

Steamed in white wine, garlic, lemon and tomatoes served with garlic bread

### Crispy Calamari 11

With marinara and lemon wedges

### Caribbean Cracked Conch 15

Tender conch, coconut milk and panko with a sweet coconut chili sauce

### Black Chilean Mussels 16

Spicy chorizo, fennel & leeks in a garlic white wine sauce

### Beer Steamed Shrimp 15

Topped with Old Bay, served peel and eat

### Jumbo Shrimp Cocktail 13

with homemade cocktail sauce

### Smoked Fish Dip 12

### Coconut Fried Shrimp 13

Encrusted with Panko and shredded coconut, served with a sweet Thai chili sauce

### Garlic Shrimp 13

Sautéed in white wine, garlic and tomato served with garlic bread

### Tostones 13

With a spicy shrimp enchilada sauce

### French Onion 7

## Shuckers Famous Wings

8 for 8 - 12 for 14 - 24 for 26

### Special Grilled

A Legend 25 years and running.

House Made Wing Sauce .50

Carrots & Celery with Blue Cheese 2

## Salads

### Garden Salad

Small 6 Large 10

Mixed greens, topped with red onions, cucumbers, carrots, tomatoes and sliced egg.

### Golden Caesar Salad

Small for 5 Large for 9

Crisp romaine lettuce, garlic cheese croutons, topped with parmesan cheese.

### Artichoke & Arugula Salad 12

Over mixed greens, arugula, carrots, cucumber, tomato, crumbled feta cheese with your choice of dressing.

### Vegetable Quinoa Salad 8

Served on a bed of greens.

### Daily Salad Special Mkt

### Add a Protein to your Salad Grilled or Blackened

Chicken 7 \*Tuna 10

Dolphin 9 Grouper 11

Shrimp 8 Fish of the Day Mkt

## Local Favorites

### Shrimp Po' Boy 16

Crispy shrimp on top of cole slaw with homemade remoulade.

### Grouper Sandwich 18

Grilled, Fried or Blackened

### \*Wood Roasted Prime Rib Sandwich 18

Slow roasted prime rib sliced thin and stacked high, with a house-made horseradish mayo.

### Grilled Cheese 12

Swiss, Provolone and American, tomatoes and Applewood smoked bacon, placed between grilled Texas Toast

### Dolphin Fingers 13

Grilled, blackened or fried.

### Mahi Mahi Sandwich 16

Truly the "gourmet fish" of the sea grilled, fried, or blackened.

### Fish Tacos 15

Soft flour tortilla with Caribbean slaw, topped with Pico de Gallo and fresh cilantro infused sour cream.  
*(No variations)*

### Chicken Sandwich 13

Grilled, Fried or Blackened.

### \*Black Angus Burger 12

With your choice of cheese.

Add Bacon 2.00

Add Guacamole 2.00

Add Mushrooms 1.00

Onions 1.00

### Veggie Burger 13

Chipotle black bean burger served with lettuce, tomato, onion, guacamole and side salad with choice of dressing.

### Veggie Pita 14

Seasonal grilled veggies & romaine lettuce topped with tzatziki sauce and crumbled feta cheese, served with quinoa salad.

*All Favorites (excluding Tacos, Veggie Burger & Veggie Pita) are served with Fries and Your Choice of Cheese. Substitute Side Salad for 2.50*

## Chef Inspired Daily Specials

Please ask your server

## Entrees

### \*Grilled Pork Ribs 26

Glazed with Habanero BBQ sauce served with waffle fries.

### \*New York Strip 26

Aged center cut strip served with vegetable and potato.

### \*Churrasco 25

Marinated steak grilled to your liking. Topped with chimichurri sauce served with vegetable and your choice of rice or potato.

### Whole Fried Fish of the Day Mkt

Drizzled with herb oil and balsamic glaze, served with rice.

### Shrimp & Linguine 19

Sautéed in a lemon, garlic, saffron, and white wine sauce served with garlic bread.

### Veggie Pesto Penne 13

Seasonal vegetables tossed in house made pesto over penne pasta.

*\*Contains Nuts\**

### Add a Protein to your Pasta Grilled or Blackened

Chicken 7 \*Tuna 10

Dolphin 9 Grouper 11

Shrimp 8 Fish of the Day Mkt

## Desserts

### The "Bom" Brownie 9

### Chef Selection 9

### Shuckers Key Lime Pie 8

### Guava Cheesecake 9

## Kids

### Penne Pasta 8

Marinara or Butter

### American Grilled Cheese 9

With fries

### Chicken Fingers 13

With fries & BBQ sauce or Honey Mustard.

*Prices and items subject to change without notice.*

*\*There is risk associated with consuming raw oysters. 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.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*18% Gratuity is added to parties of 6 or more.  
No separate checks on parties greater than 6.*