Dine in ONLY HAPPY HOUR 5PM TO 7PM
Monday thru Friday

$6 WELL DRINKS  $3 DRAFTS  $8 FROZEN DRINKS
Frozen Pina Colada, Frozen Margarita or Frozen Strawberry Daiquiri

Ask Server for Availability

$4 ALL BOTTLED BEERS  $11 PITCHERS OF BUD LIGHT

Fish Dip  Crispy Calamari  6 Raw Oysters  Ceviche
Large Garden Salad  Garlic Shrimp  Tuna Tartare
Steamed Shrimp  Coconut Shrimp  8 Wings

Presidnt
Pitcher
$14 ALL DAY

LIVE MUSIC TUES - THURS 6 - 9 PM

Shuckers
WATERFRONT GRILL

Shuckers
SPECIALTY DRINKS

Rum Runner on the Rocks
(non frozen) 14
Bacardi Gold, Bacardi Black, Blackberry Brandy, Crème de Banana, Orange Juice, Pineapple Juice and Grenadine

North Bay Breeze 14
Grey Goose Le Citron, Bacardi Pineapple, Pineapple Juice and Cranberry Juice

Mango Bliss 14
J.F.Haden’s Mango Liquor, Bacardi Mango, Fresh Lime, Simple Syrup and Sour Mix

Frosé 15
Frozen Rosé Wine, Vodka and Fruit Juice

Shucker’s Mojito 14
Bacardi Superior Rum, Simple Syrup, Muddled Mint, Fresh Lime and Club Soda

Maï Tai 14
Bacardi Superior Rum, Bacardi Black, Crème de Noyaux, Triple Sec, Sour Mix and Pineapple Juice

Shucker Rita 14
Patron Silver, Triple Sec, Sour Mix and Fresh Lime

Bayside Lemonade 14
Grey Goose Le Citron, Triple Sec, Lemonade

BOTTLED BEER
Budweiser • Michelob Ultra • Yuengling O’Douls • Bud Light • Corona
Stella Artois • Guinness • Funky Buddha Floridian • White Claw Black Cherry
White Claw Mango • Miller Lite • Heineken

DRAFT BEER
Islamorada Ale • Bud Light • Longboard • Estrella Damm • Shipyard
Shock Top • Presidente • Veuve Clicqout • Goose IPA • Wynwood Local Craft

WINE
White
Chardonnay 1 Glass
Sauvignon Blanc 1 Glass
Pinot Grigio 1 Glass
White Sangria, Eppa 9 Glass, By the Bottle 32
Protocolo Rose 9 Glass, By the Bottle 34
Pinot Grigio, Ruffino 34
Sauvignon Blanc, Kim Crawford 37
Chardonnay, La Crema 38

Reds
Cabernet 1 Glass
Merlot 1 Glass
Red Sangria, Eppa 9 Glass, By the Bottle 32
Pinot Noir 1 Glass
Pinot Noir, Coppola Diamond Oregon 38
Merlot, Rodney Strong 34
Malbec, Bodega Catena 37
Cabernet Sauvignon, Sterling 36
Tautavel, Gerard Bertrand 43

Champagne & Sparkling Wine
Freixenet Cordon Negro (Split) 10
Nicolas Feuillatte Brut (Split) 24
Nicolas Feuillatte Rose (Split) 28
Nicolas Feuillatte Brut 82
Ruffino Prosecco D.O.C. 38

Like us on PRIVATE PARTY ROOMS AVAILABLE
events@shuckersbarandgrill.com
305.866.1570
Appetizers & Raw Bar

*Raw Oysters Mkt
1/2 Doz  Dozen
Fresh shucked, served on the half shell

*Ceviche of the Day Mkt

*Tuna Tartare 16
European cucumber, drizzled red chili sauce and herb oil, served with wonton chips

*Steamed Clams 15
Steamed with white wine, garlic, lemon and tomatoes, served with garlic bread

Crispy Calamari 13
With marinara and fresh lemon

Caribbean Cracked Conch 16
Tender conch, coconut milk and panko, served with sweet coconut chili sauce

Veggie Flatbread of the Day 14
Ask Server for details

Beer Steamed Shrimp 15
Topped with Old Bay, served peel and eat

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 with white wine, garlic and tomatoes, served with garlic bread

Charred Octopus 17
Kale, garbanzo beans, spicy chorizo and fingerling potatoes sautéed with oregano vinaigrette

Salads

Garden Salad Small 7 Large 11
Mixed greens, cucumbers, tomatoes, carrots, red onions and hard-boiled egg

Golden Caesar Salad Small 7 Large 11
Crisp romaine lettuce, garlic cheese croutons and Parmesan cheese

Baby Kale & Spinach Salad 14
Baby kale, spinach, tomatoes, radishes, Mandarin oranges, toasted almonds and Parmesan-Roggiano tossed in oregano vinaigrette

Vegetable Quinoa Salad 9
Served on a bed of greens

Daily Salad Special Mkt

Add a Protein to your Salad Grilled or Blackened

Chicken 7
Dolphin 9
Shrimp 8
*Tuna 10
Grouper Mkt
Salmon 9

Black Chilean Mussels 16
Spicy chorizo, leeks in garlic and white wine sauce, served with garlic bread

Shrimp Po' Boy Sandwich 16
Crispy shrimp on top of cole slaw with homemade remoulade. Served with Fries.

Grouper Sandwich Mkt
Grilled, blackened or fried, served with fries

*Wood Roasted Prime Rib Sandwich 18
Slow roasted prime rib sliced thin and stacked high with house-made horseradish mayo, served with fries

Shuckers Grilled Cheese Sandwich 12
Swiss, Provolone and American cheese with tomatoes and Applewood smoked bacon grilled on Texas toast, served with fries

Dolphin Fingers 14
Grilled, blackened or fried, served with fries

Fish Tacos 15
3 Soft flour tortillas with Caribbean slaw, Pico de Gallo and fresh cilantro sour cream. (No Variations)

Chicken Sandwich 13
Grilled, blackened or fried, served with fries

*Black Angus Cheeseburger 14
Choice of Swiss, Provolone or American cheese, served with fries

Mahi Mahi Sandwich 17
Grilled, blackened or fried, served with fries

Veggie Burger 13
Chipotle black bean burger served with lettuce, tomato, onion and side salad with choice of dressing.

EXTRAS
Choice of Cheese .75 • Mushrooms 1.00 • Peppers 1.00 • Grilled Onions 1.00 Bacon 2.00 • Substitute Side Garden Salad for 2.50

Desserts

The “Bom” Brownie 10
Shuckers Key Lime Pie 9
Chef Selection 10
Guava Cheesecake 10

Chef Inspired Daily Specials

Please ask your server

Entrees

*Grilled Pork Ribs 26
Gazed with habanero BBQ sauce, served with fries

*New York Strip 26
Aged center cut strip, served with daily vegetables and choice of rice or potatoes

*Churrasco 25
Marinated, grilled and topped with chimichurri sauce, served with daily vegetables and choice of rice or potatoes

Shrimp & Linguine 19
Sautéed with lemon, garlic, saffron and white wine sauce, served with garlic bread

Penne Broccoli Alfredo 13
Fresh broccoli and penne tossed in creamy garlic alfredo sauce, served with garlic bread
Add Chicken 7 Add Shrimp 8

Dijon Rubbed Salmon 23
Served with daily vegetables and choice of rice or potatoes

Whole Fried Fish  Mkt
Citrus splashed, served with daily vegetables and choice of rice or potatoes

Kids

Penne Pasta 8
Choice of alfredo, marinara or butter

American Grilled Cheese 9
Served with fries

Chicken Fingers 13
Choice of BBQ sauce or honey mustard, served with fries

18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE.
NO SEPARATE CHECKS ON PARTIES GREATER THAN 10.