

Starters

Petite Crab Cakes

Three petite Shuckers handcrafted crab cakes. 12.99

Calamari

Hand breaded & fried to a golden brown and served with a marinara & roasted red pepper aioli. 8.99

Hot Lump Crab Dip

Our special blend of spices in a creamy dip loaded with crab meat - served with cheese quesadillas & French bread. 11.99

Seared Ahi Tuna

Blackened Ahi tuna seared rare and served over a fresh seaweed salad tossed in a sesame-ginger vinaigrette with wasabi & ginger. 10.99

Portabella Imperial

Marinated fresh portabella mushroom topped with crab meat and broiled to perfection - served with grilled pita points. 9.99

Clams Casino

Top neck cherry stone clams broiled and topped with casino butter, bacon and Monterey jack cheese. 9.99

Quesadilla

Your choice of either seafood, chicken, or veggie - served with salsa and sour cream. 9.99

Oysters Rockefeller

Half dozen local oysters topped with a traditional Rockefeller sauce and broiled. 9.99

Shuckers Classic Wings

Crispy fried chicken wings tossed in your choice of sauces. 8.49

Ultimate Nacho's

Tri-colored corn tortilla chips piled high and topped with mounds of cheddar, Monterey jack cheeses, lettuce, tomato, jalapenos, black olives, salsa, and sour cream. 9.99

Crispy Chicken Tenders

Crispy chicken tenders served with honey mustard. 7.99

Fried Mozzarella Moons

Mozzarella cheese moons served with marinara. 7.99

Soups

Maryland Crab
Soup Du Jour

Seafood Bisque
Chili - (Crock Only)

Salads

Fried Oyster Caesar

A bed of crisp romaine lettuce in a light Caesar dressing topped with homemade croutons, egg, and finished with shaved pecorino Romano cheese - then topped with hand breaded fried oysters. 10.99

Seafood Cobb Salad

Lump crab meat and jumbo shrimp served over mixed greens, topped with avocado, bleu cheese crumbles, bacon, chopped eggs, and your choice of salad dressing. 13.49

Southwest Salad

Blackened chicken breast, crispy tortilla strips, shredded cheddar jack cheese served over mixed greens, with salsa, sour cream and our zesty Cajun ranch dressing, served on the side. 10.49

Grilled Ahi Tuna and Melon

Gilled Ahi tuna steak served over a bed of baby spinach topped with mandarin oranges, Chinese noodles, grilled melon and pineapple. Finished with a sesame ginger vinaigrette. 13.49

Raw Bar

Oysters on the Half Shell

Ask about our fresh daily variety

Steamed Shrimp

Jumbo Gulf shrimp steamed with onions & seasoned with Old Bay. 1/2 lbs. 9.99 1 lbs. 17.99

Prince Edward Island Mussels

Two dozen mussels sautéed in white wine and garlic butter, served with grilled pita points. 9.99

Steamed Clams

One and a half dozen little neck clams sautéed in white wine and garlic butter, served with grilled pita points. 12.99

- Consuming raw seafood may increase your risk of food borne illness

Entrees

Served with your choice of 2 side items

Crab Cake Platter

Two of Shuckers hand crafted famous jumbo lump crab cakes, lightly seasoned Maryland style and broiled to perfection. 24.99

Bourbon Salmon

Marinated Atlantic salmon filet broiled and glazed with our homemade rich bourbon sauce. 16.99

Basil Lump Tuna

Blackened Ahi tuna served rare and topped with lump crab and basil garlic butter, served over a bed of fresh baby greens. 19.99

Fish & Chips

Twin flakey cod fillets, beer battered and fried - served with our signature fries and cole slaw. 14.49

Chicken Chesapeake

Fire grilled chicken breast piled high with lump crab imperial and finished in the broiler. 18.49

Soft Shell Crab Entree

Freshly prepared twin jumbo soft shell crabs lightly breaded and fried. 23.49

Teriyaki Mahi Mahi

Our fresh teriyaki glazed Mahi Mahi grilled to perfection. 18.99

Steamed Combo Platter

A combination platter with jumbo gulf shrimp, littleneck clams, mussels, and Alaskan snow crab legs, served with drawn butter and cocktail sauce. 23.99

New York Strip

Our top choice grade hand cut strip steak char grilled to your satisfaction. 19.99

Surf and Turf

Our char grilled bistro fillet with our signature broiled jumbo lump crab cake. 24.99

Pasta

Your choice of House or Caesar salad

Crab Stuffed Ravioli

Italian pasta Maryland style with peppers and onions covered in an Old Bay cream sauce. 20.99

Primavera

Fire roasted veggies with herbs, butter in a white wine sauce. 14.49

Shrimp Scampi

Jumbo shrimp sautéed in a lemon butter sauce. 16.99

- Gratuities will be added to parties of six or more
- Consuming raw or uncooked meats or seafood may increase your risk of food borne illness

Sandwiches

Served with one side item

Filet Sliders

Topped with lettuce, tomato, onion straws, Swiss cheese, and apricot chipotle mustard. 12.99

BBQ Chicken

Char grilled chicken breast with our own BBQ sauce, smoked bacon and cheddar cheese melted onto a Kaiser roll. 8.49

French Dip

Thinly sliced roast beef topped with sautéed onions and Monterey jack cheese on a toasted French baguette with a side of au jus. 8.49

Shuckers Seafood Club

A triple decker club sandwich with a petite crab cake and our homemade shrimp salad, lettuce and tomato piled high on choice of bread. 14.49

Triple Decker Club

Thinly sliced smoked pit ham and roasted turkey breast piled high with lettuce, tomato, bacon, mayo, and Monterey jack cheese on choice of bread. 9.99

Turkey Rachel

Shaved turkey breast with Swiss cheese, cole slaw, and thousand island dressing, served on grilled rye bread. 9.49

Po Boy

A tradition in New Orleans, with your choice of shrimp, oyster or catfish. Served with lettuce, tomato and remoulade. 9.99

Our Famous Crab Cake Sandwich

Our signature homemade jumbo lump crab cake broiled golden brown and served on a Kaiser roll. 13.99

Chicken Gyro

Traditional Greek grilled chicken breast with spinach, tomato, onion, feta, and tzatziki sauce on pita bread. 8.49

Soft Shell Crab

Fresh soft shell crab lightly breaded and fried - served on a Kaiser roll. 12.99

Crab Cake Sliders

A trio of our petite crab cakes served on mini potato rolls, served with a remoulade sauce. 13.99

Wasabi BBQ Tuna Steak

Ahi tuna grilled to temperature with crispy fried onion straws and Thai peanut sauce. 10.49

Burgers

Unlimited Toppings

Black Angus Burger 9.99

Bison Burger 11.49

Black Bean Burger 9.99

Toppings: Fried or Raw Onions, Mushrooms, Peppers, Jalapenos, and Bacon
Cheese: American, Cheddar, Swiss, Monterey Jack, Provolone, and Bleu.

Sides

French Fries
Old Bay French Fries
Sweet Potato Fries
Mashed Potatoes

Onion Rings
Cole Slaw
Vegetable of the Day
Starch of the Day

We would like to thank you for choosing Shuckers - if there is anything we can do to help you while you are with us, please do not hesitate to ask.