

Presidente  
Pitcher  
\$14 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

**\$4 ALL BOTTLE BEERS • \$11 PITCHERS OF BUD LIGHT**  
Ask Server for Availability

**\$10** Fish Dip • Crispy Calamari • 6 Raw Oysters • Ceviche • Portabella Torte  
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 Only

### Shuckers Specialty Drinks

**Shuckers Malibu Punch 14**  
Malibu Coconut, Malibu Pineapple,  
Malibu Passion Fruit, Malibu Mango  
and Malibu Banana with Pineapple Juice  
and Cranberry Juice

**Caribbean Bay Breeze 14**  
Absolut Citron, Malibu, Pineapple Juice  
and a Splash of Cranberry Juice

**Cruisin' with Tito 14**  
Tito's, Captain Morgan Spice Rum, Malibu Coconut  
Rum, Pineapple Juice and a Splash of Grenadine

**Shucker's Mojito 14**  
With Caribbean Rum, Simple Syrup,  
Muddled Lime and Mint, Topped with Club Soda

**Mai Tai 14**  
Caribbean Rum, Myers Rum, Crème de Noya,  
Triple Sec, Sour Mix and Pineapple Juice

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

**Bayside Lemonade 14**  
Absolut Citron, Triple Sec, Lemonade

### Bottled Beers

### Draft Beers

\*ASK YOUR SERVER ABOUT OUR SEASONAL SELECTIONS\*

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

Islamorada Ale  
Bud Light • Longboard  
Estrella Damm • Shipyard  
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 7 Glass  
Pinot Noir, BV Coastal 32  
Pinot Noir, Dante Reserve 34  
Merlot, Rodney Strong 32  
Malbec, Bodega Catena 35  
Cabernet Sauvignon, Sterling 34  
Cabernet Sauvignon, Franciscan 54

### Champagnes

Freixenet Cordon Negro (Split) 9  
Laurent Perrier Brut la Cuvee NV (Split) 18  
Laurent Perrier Brut la Cuvee NV 78  
Ruffino Prosecco D.O.C. 36

Like us on



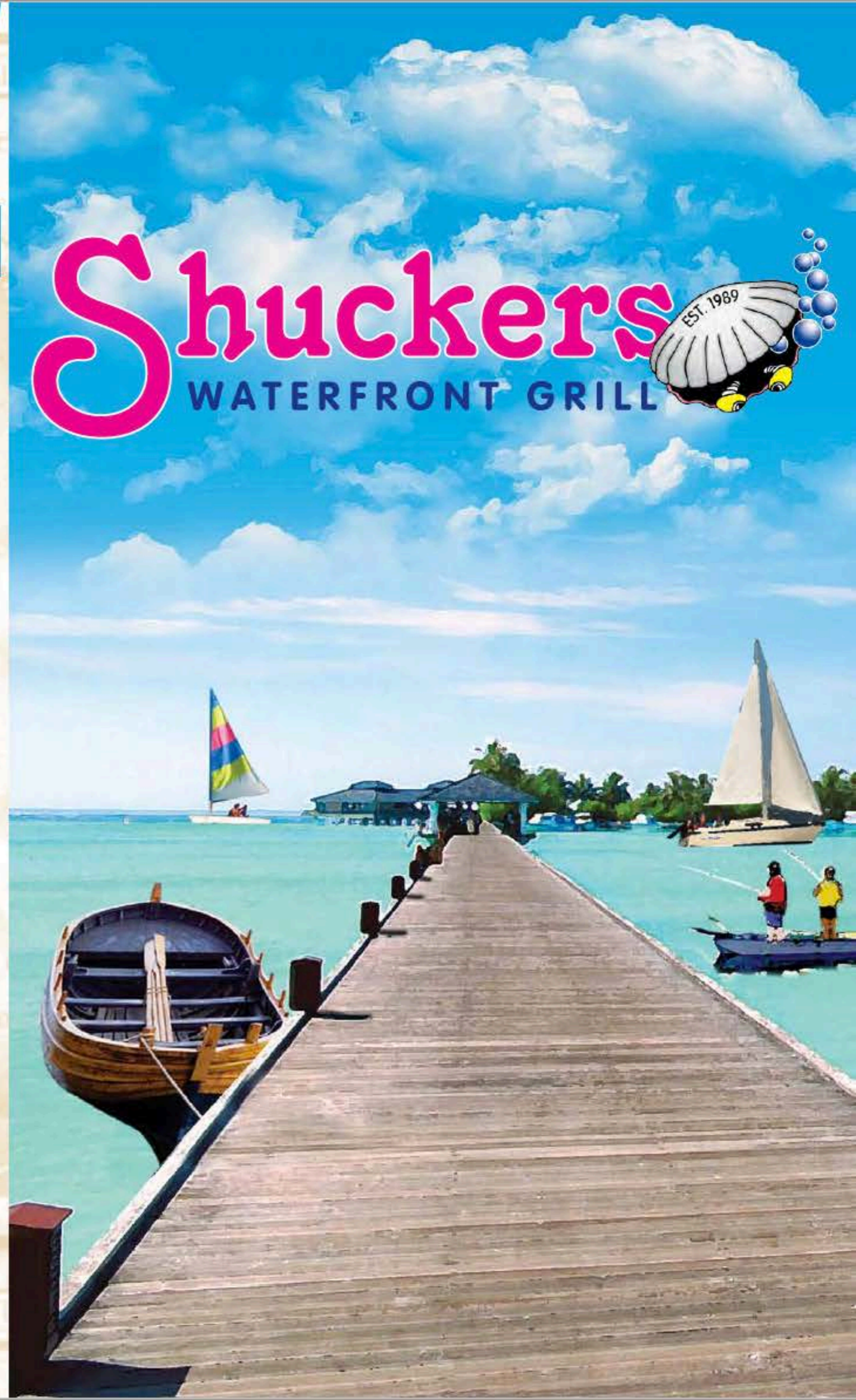
PRIVATE PARTY ROOMS AVAILABLE  
events@shuckersbarandgrill.com  
305.866.1570

NOV 2010

# Shuckers

EST. 1989

## WATERFRONT GRILL



## 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

**Portabella Torte 14**

Grilled Portabella mushroom, roasted eggplant, tomato, melted Fontina cheese, marinara, aged balsamic vinegar and extra virgin olive oil

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

**Charred Octopus 16**

Kale, garbanzo beans, chorizo and fingerling potatoes with an oregano vinaigrette

**French Onion 7**

### Shuckers Famous Grilled Wings

*A Legend 30 years and running*

6 for 8 - 12 for 14 - 24 for 26

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 5 Large 9

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

**Baby Kale & Spinach Salad 12**

Baby kale, spinach, tomatoes, radish, mandarin orange segments, toasted almonds and Parmesan Reggiano tossed in an oregano vinaigrette.

**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**

**Salmon 9**

## Local Favorites

**Seafood Cakes 16**

With a spicy red pepper coulis.

**Shrimp Po' Boy 16**

Crispy shrimp on top of cole slaw with homemade remoulade. Served with Fries.

**Grouper Sandwich 18**

Grilled, Fried or Blackened. Served with Fries

**\*Wood Roasted Prime Rib Sandwich 18**

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

**Grilled Cheese 12**

Swiss, Provolone and American, tomatoes and Applewood smoked bacon, placed between grilled Texas Toast. Served with Fries.

**Dolphin Fingers 13**

Grilled, blackened or fried. Served with Fries.

**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. Served with Fries.

**\*Black Angus Cheeseburger 12**

With your choice of cheese. Served with Fries.

**Veggie Burger 13**

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

**Mahi Mahi Sandwich 16**

Truly the "gourmet fish" of the seagrilled, fried, or blackened. Served with Fries.

### EXTRA'S

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

## Chef Inspired Daily Specials

Please ask your server

### Entrees

**\*Grilled Pork Ribs 26**

Glazed with Habanero BBQ sauce served with 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.

**Penne Broccoli Alfredo 13**

Fresh broccoli and penne tossed in a creamy garlic alfredo sauce.

*Add Chicken 6 Add Shrimp 8*

**Orange Glazed Salmon 23**

Served with Chefs vegetable and starch of the day.

## Desserts

**The "Bom" Brownie 9**

**Chef Selection 9**

**Shuckers Key Lime Pie 8**

**Guava Cheesecake 9**

## Kids

**Penne Pasta 8**

Choice of alfredo, 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 10.*