

SMALL PLATES

SHRIMP & GRITS

Shrimp, Andouille sausage, mushrooms and onions in a Tasso cream sauce, served over local stone-ground cheese grit cakes. 10

CRAB CAKE

Pan-seared lump crab cake topped with tomato basil, served with coleslaw and side of your choice. 10.5



BOSS FISH & CHIPS

Big Boss Bad Penny beer-battered Cod, served with seasoned fries and coleslaw. 9

WASABI CRUSTED TUNA* **CO**

Wild caught Yellow Fin tuna seared with a wasabi crust and finished with a soy-balsamic glaze. Served with side of your choice. 14

JACK DANIEL'S HONEY GLAZED SALMON

Atlantic salmon seasoned and grilled then topped with our homemade Jack Daniel's Honey glaze. Served with side of your choice. 11

CATFISH W/ RED BEANS & RICE

Cornmeal crusted catfish served with homemade red beans and rice, *Nawlins style. 10

HONEY-CHIPOTLE PECAN CRUSTED TROUT*

Chipotle pecan-cruste trout topped with citrus butter, served with side of your choice. 10

NEW CHICKEN MARSALA

4 oz seasoned & grilled chicken breast topped with a mushroom Marsala sauce, served with side of your choice. 10.5

NEW LOBSTER MAC

Fresh Lobster Claw meat sautéed in a garlic vermouth butter and chives then baked in a rich, six-cheese Mac. 16

NEW CITRUS GLAZED PORK TENDERLOIN

4 oz medallion seasoned, grilled and glazed with our citrus glaze, served with side of your choice. 11

LOBSTER TAIL **GF**

4 oz cold water tail seasoned and grilled or steamed, served with warm butter and a side of your choice. 16

JUMBO SEA SCALLOPS **GF**

Seasoned, seared and glazed. (GF with pineapple salsa only) 14.5

SANDWICHES

All served with seasoned fries.

NEW BLACKENED MAHI

Lightly blackened Mahi on a toasted Brioche roll with lettuce, tomato and rémoulade, served with coleslaw. 11

GROUPE SANDWICH

Beer-battered fillet on a toasted Brioche roll with lettuce, tomato, and rémoulade, served with coleslaw. 11



CRAB CAKE

Pan-seared lump crab cake on a toasted Brioche roll with shredded lettuce, homemade rémoulade and topped with fresh tomato basil, served with coleslaw. 11

BARBECUE CHICKEN

Barbecued basted chicken breast with bacon, Swiss cheese, shredded lettuce, and tomato on a toasted Brioche roll. 9.5

BUFFALO CHICKEN

Fried chicken breast tossed in Buffalo sauce with Bleu cheese dressing, chopped bacon, lettuce, and tomato on a toasted Brioche roll. 9



STEAKHOUSE PO-BOY

Grilled steak sliced thin with caramelized onions, sautéed mushrooms, and melted Provolone cheese, with Old Bay aioli on toasted French bread. 11



NEW HAWAIIAN CHICKEN PO-BOY **GF**

Citrus glazed grilled chicken with melted Swiss cheese, grilled pineapple salsa, lettuce and tomato on toasted French bread. (GF no bun) 9.5

SHRIMP PO-BOY

A beach classic piled high on toasted French bread with lettuce, tomato, and homemade rémoulade sauce, served with coleslaw. 9.5

NEW OYSTER ROCKEFELLER PO-BOY

Cajun fried oysters with our Rockefeller mix on toasted French bread with lettuce. 11

WRAPS & TORTILLAS

NEW HONEY-CHIPOTLE SHRIMP TACOS

Our Honey Chipotle Shrimp with lettuce and roasted red peppers in flour tortillas, served with tortilla chips and pico de gallo. (2) 10 • (3) 13

NEW BUFFALO SHRIMP WRAP

Fried shrimp tossed in our Buffalo sauce with lettuce and tomato wrapped in a spinach tortilla. 10

BLACKENED CAESAR SALAD WRAP

Shrimp or chicken. 9



GRILLED FISH TACOS

Fresh, marinated Mahi, in flour tortillas with fresh herb sour cream sauce, served with tortilla chips and pico de gallo. (2) 9.5 • (3) 12.5



SEAFOOD QUESADILLA

Shrimp and crab with a creamy blend of cheese and red onions, served with sour cream and grilled pineapple salsa. 10

NEW SOUTHWEST QUESADILLA

Grilled chicken, black beans, corn, onion, cilantro and a touch of jalapeno with melted jack and cheddar cheese, served with lettuce, sour cream and pico de gallo. 10

NEW BOURBON STREET QUESADILLA

Grilled steak with our Bourbon Street topping (Andouille sausage, tasso cream, smoked gouda cheese and fresh parsley), served with lettuce, sour cream and grilled pineapple salsa. 11

HOUSE-GROUND BURGERS

8 oz freshly ground beef, from filet and ribeye trimmings, seasoned and grilled. All are served on a toasted Brioche roll with seasoned fries.

THE CLASSIC **GF** **CO**

American or Swiss cheese, bacon, pickles, onions, lettuce, tomato, and mustard. (GF no bun, pickles and mustard) 9



SHUCKER BURGER **CO**

Fried Gouda cheese, fried sweet Vidalia onions, lettuce, tomato, and Old Bay aioli. 10

BURGER DIABLO **CO**

Our smokin' hot Diablo topping with lettuce, tomato, onions, and mayonnaise. 10.5

NEW DIRTY SOUTH

Our Dirty South topping (homemade pimento cheese & hardwood smoked bacon) and caramelized onions with lettuce, tomato and mayonnaise. 10.5

NEW BOURBON STREET

Our Bourbon Street topping (Andouille sausage, tasso cream, smoked gouda cheese and fresh parsley) with lettuce, tomato, onions and mayonnaise. 10.5

BASKETS

All served with seasoned fries.

NEW FISH BITES

Fresh NC catch that is Big Boss Bad Penny beer-battered and lightly fried, served with rémoulade and coleslaw. 11

MINI CRABCAKES

Bite-size crab cakes lightly fried, served with rémoulade and coleslaw. 11

BUFFALO CHICKEN STRIPS

Crispy hand-breaded chicken strips tossed in our Buffalo sauce, served with celery and homemade Ranch or Bleu cheese dressing. 9

BARBECUE RIBS

½ lb of our ribs, served with coleslaw. 10

FRIED SEAFOOD

Pick 2 of your faves: shrimp, flounder, scallops or oysters, served with coleslaw. 11

WAKE FOREST

919-453-1593

3309 Rogers Road, Wake Forest, NC

CATERING

919-889-5144

Catering@Shuckersgrill.com

KIDS MENU

All kid's meals are \$5.99 each for kids 12 and under. Choose one meal, one side and a drink.

MEALS

SEA SHELLS N' CHEESE

MINI CORN DOGS

SHRIMP – FRIED OR GRILLED

GRILLED CHEESE

CLAM STRIPS

CHICKEN FINGERS

FRIED FLOUNDER

PASTA MARINARA

CHEESEBURGER

SIDES

APPLESAUCE

FRIES

FRESH

VEGGIES

BROCCOLI

CORN

RED SKIN

POTATOES

MANDARIN

ORANGES

DESSERT

KIDS SUNDAE

Vanilla ice cream, chocolate sauce, homemade whipped cream and sprinkles! 2.49

DRINKS



PRODUCTS

APPLE JUICE

MILK

HOMEMADE DESSERTS

KEY LIME PIE*

Authentic Key limes with a graham cracker and pecan crust. 3.5 (sm) • 5.5 (reg)

BANANA PUDDING

Layers of rich vanilla custard and wafers topped with fresh whipped cream and Shuckers' special fried bananas. 5.5

BREAD PUDDING*

Shuckers' twist on an old favorite. Made with fresh cream, cinnamon, spiked with Captain Morgan rum, and a unique streusel topping, served with a scoop of vanilla ice cream. 5.5

SHUCKERS' ORIGINAL BROWNIE (SOB)*

Warm chocolate brownie made with Buttershots liqueur topped with vanilla ice cream, warm cinnamon sauce, and candied pecans. 5 (sm) • 7 (reg)

CHEF'S SPECIALTY

Ask your server for all of the YUMMY details! 5 (sm) • 7 (reg)

BEVERAGES

ACQUA PANNA WATER

PERRIER SPARKLING WATER



PRODUCTS

ICED TEA

COFFEE

WWW.SHUCKERSGRILL.COM

SHUCKERS

OYSTER

BAR

&

GRILL

TO GO

MENU

WAKE FOREST