

APPETIZERS

CRAB DIP

Our signature favorite served with hot toast points. 9.49

CAJUN FRIED OYSTERS

Served with homemade rémoulade. 8.49

CHARGRILLED OYSTERS **GF**

Six New Orleans made famous oysters served with warm French bread. (6) 8.99 • (9) 12.99

AHI TUNA

Seared Ahi tuna served with wasabi sauce and a spicy soy-ginger dressing. 9.99

BACON WRAPPED SCALLOPS **GF**

Seasoned, grilled and glazed, served with fresh grilled pineapple salsa. 9.49

MUSSELS **GF**

P.E.I. mussels sautéed in our white wine, garlic butter with fresh tomato basil, served with garlic toasted French bread (GF no bread). 9.99

CALAMARI

Lightly battered and fried, served with marinara. 8.49

WINGS

Smoked wings tossed in our homemade Buffalo sauce, served with celery and homemade Ranch or Bleu cheese dressing. 7.99

FRIED ASPARAGUS

Tempura fried asparagus dusted with Old Bay and Romano cheese, served with Ranch dressing. 6.29

HONEY-CHIPOTLE SHRIMP

Crispy fried shrimp tossed in a sweet and spicy sauce. 8.49

SPINACH & ARTICHOKE DIP

Baby spinach and artichokes with fresh veggies folded in a seasoned blend of cheeses, served with warm tortilla chips. 7.99

STUFFED MUSHROOMS

Lump crab stuffed mushrooms baked and topped with Parmesan cheese. 8.49

SHRIMP BRUSCHETTA

Toasted French bread with tomato basil, Feta cheese, Old Bay seasoned shrimp, and a soy-balsamic glaze. 8.49

SOUPS & SIDE SALADS

SEA CHOWDER

Our signature soup. (cup) 4.29 • (bowl) 5.99

CLAM CHOWDER

New England style. (cup) 4.29 • (bowl) 5.99

CHICKEN & SAUSAGE GUMBO

(cup) 4.29 • (bowl) 5.99

SIGNATURE HOUSE* **GF**

Fresh spring mix tossed in our house dressing with honey-chipotle pecans, Bleu cheese crumbles, red onions, dried cranberries, and crispy wontons. (GF no wontons) 3.79

CAESAR **GF**

A classic Caesar with authentic dressing and homemade croutons. (GF no croutons) 3.79

GARDEN **GF**

Crisp Iceberg and Romaine lettuce, cheese, carrots, tomatoes, red onions, and homemade croutons. Choice of Ranch, Bleu cheese, Caesar or sweet Vidalia dressing. (GF no croutons) 3.79

STRAWBERRY SALAD*

Spring mix lettuce tossed in our homemade strawberry vinaigrette dressing, with honey-chipotle pecans, red onions, Feta cheese, and strawberries. 3.79

SPINACH SALAD

Fresh spinach, grilled Portabella mushrooms, Bleu cheese crumbles and warm bacon dressing. 3.79

ENTREE SALADS

CRUSTED CHICKEN*

Hand-breaded strips of chicken on top of our signature house salad. 10.99

BLACKENED CAESAR **GF**

Blackened Shrimp or Salmon served on our classic Caesar salad. (GF no croutons) 10.99

STRAWBERRY CHICKEN SALAD*

Spring mix lettuce tossed in our homemade strawberry vinaigrette dressing, with honey-chipotle pecans, red onions, Feta cheese, strawberries, topped with seasoned and grilled chicken. 10.99

OYSTER SALAD

Fresh spinach, grilled Portabella mushrooms, Bleu cheese crumbles, and warm bacon dressing topped with Cajun fried oysters. 12.49

AHI TUNA

A generous portion of seared Ahi tuna served with a wedge of crisp Iceberg lettuce, accompanied with a wasabi sauce and a spicy soy-ginger dressing. All is topped with a sweet soy-balsamic reduction. 14.29

ASIAN*

Sesame-crusteD with spring mix, mandarin oranges, Feta cheese, wontons and cashews, tossed in our peanut dressing, and glazed with a soy reduction. (chicken) 11.49 • (salmon) 12.49

STEAKHOUSE **GF**

Grilled and sliced sirloin on a Romaine heart with carrots, tomatoes, house and Ranch dressings, topped with Bleu cheese crumbles and fried sweet Vidalia onions. (GF no Vidalia onions) 10.99 • (substitute filet) 17.99

GRILLED SHRIMP & ASPARAGUS SALAD

Seasoned and grilled shrimp with field greens, asparagus, roasted red peppers, red onions, carrots, Feta cheese and our Champagne vinaigrette dressing. 11.99

HALF BAKED

Six baked oysters on the half shell. All are 9.99. Sampler – Pick 3 of your favorites (9 total) 14.99.

ROCKEFELLER

Baked with fresh spinach, garlic, bacon, and a blend of cheeses, sprinkled with breadcrumbs.

THERMIDOR

Lobster and shrimp in a rich mixture of brandy, cream, and Asiago with mushrooms, onions, and garlic.

HERITAGE **GF**

Bacon, garlic, seasoned butter, and Asiago cheese.

CASINO

Fresh parsley, bacon, garlic, seasoned breadcrumbs and Romano cheese. Also available on Middleneck clams.

DIABLO

Smokin’ hot ... smoked Gouda with jalapeños, red peppers, and bacon with a pinch of cayenne.

NEW HURRICANE **GF**

Spinach and artichoke in a garlic cream sauce.

OYSTER BAR

Oyster Bar items will be delivered to your table when ready to ensure quality.

OYSTERS ON THE HALF SHELL

Served raw or steamed. (½ dozen) 6.49 • (dozen) 11.99

STEAMED OYSTERS – *SHUCK AT YOUR OWN RISK!*

(small bucket) 17.99 • (bucket) 25.99

MIDDLENECK CLAMS

NC caught, served raw or steamed. (½ dozen) 6.49 • (dozen) 11.99

MUSSELS

P.E.I. mussels steamed. (½ lb) 6.49 • (1 lb) 11.99

PEEL & EAT SHRIMP

Local NC caught, steamed and dusted with Old Bay. (¼ lb) 5.99 • (½ lb) 10.99

SHRIMP COCKTAIL

Six large prawns served with cocktail sauce. 7.99

ALASKAN SNOW CRAB LEGS

One cluster steamed and dusted with Old Bay. (½ lb) 8.99 • (1 lb) 16.99

THE GRILL

Served with a side of your choice, or choose any specialty side for 1.20 more.

Add Oscar topping to any steak or fish 6.00.

FRESH CATCH OF THE DAY **GF**

All fish is seasoned and grilled or blackened. Served with one of our signature sauces: grilled pineapple salsa, lemon butter or rémoulade. (GF with pineapple salsa only)

LOBSTER TAILS **GF**

4 oz. cold water seasoned and grilled. (May also be ordered steamed) (1) 14.99 • (2) 20.99 • (3) 26.99

JUMBO SEA SCALLOPS **GF**

Seasoned, seared and glazed. (GF with pineapple salsa only) 23.99 • (small) 13.49

RIBEYE **GF**

Hand-cut Choice ribeye (12 oz) 18.99

SIRLOIN **GF**

Center-cut Choice sirloin (8 oz) 13.99

FILET **GF**

Center-cut Choice filet tenderloin (5 oz) 17.49 • (10 oz) 25.99

GET HOOKED

NEW WASABI CRUSTED TUNA*

Wild caught Yellow Fin tuna seared with a wasabi crust and finished with a soy-balsamic glaze. 21.99

STUFFED MAHI

Seasoned broiled Mahi stuffed with our jumbo lump crab cake and topped with lemon butter, served with coleslaw and a side of your choice. 19.49

NEW CATFISH W/RED BEANS & RICE

Cornmeal crusted catfish served with homemade red beans and rice, ‘Nawlins style. 12.99

NEW JACK DANIEL’S HONEY GLAZED SALMON

Atlantic salmon seasoned and grilled then topped with our homemade Jack Daniel’s Honey glaze. 16.99

NEW TILAPIA W/CRAB & BROWNEFELLER TOPPING

Blackened tilapia with Backfin crab and our Brownefeller topping and lemon butter. 14.99

FISH & CHIPS

Samuel Adams beer-battered cod fish, served with seasoned fries and coleslaw. (1) 8.99 • (2) 13.99

HONEY-CHIPOTLE PECAN CRUSTED TROUT*

Chipotle pecan-crusteD trout topped with lemon butter, served with a side of your choice. 14.99

NEW GROUPER PICCATA

Grouper dredged in seasoned flour, pan seared, and topped with lemon caper butter, served over wilted baby spinach. 25.99

SIDES

All are 2.79

BAKED POTATO **GF**

(GF no sour cream)

RED SKIN POTATOES **GF**

SEASONED FRIES

STEAMED VEGGIES **GF**

SEASONED RICE

CORN ON THE COB **GF**

FRESH BROCCOLI **GF**

FRIED OKRA

CHEESE GRIT CAKE

COLESLAW

SPECIALTY SIDES

All are 3.99

GROWN UP MAC & CHEESE

GRILLED ASPARAGUS **GF**

topped with lemon butter (GF no lemon butter)

SWEET POTATO MASH*

NEW RED BEANS & RICE

SPECIALTIES

SHRIMP & GRITS

Shrimp, Andouille sausage, mushrooms and onions in a tasso cream sauce, served over stone-ground cheese grit cakes. 15.99 • (small) 9.99 • Add filet (5 oz) 22.99

MIXED GRILL

Veggie skewer, fresh pineapple grilled with a sweet glaze, served over seasoned rice.

Choose one – shrimp, scallops, salmon, or chicken. 16.49

THE BIG SOB **GF**

A steamboat full of oysters, shrimp, clams, mussels, crab legs, corn, Andouille sausage, onions, and potatoes, served with coleslaw. 29.99

CRAB CAKES

Pan-seared lump crab cakes with fresh tomato basil, served with coleslaw and a side of your choice. (1) 9.99 • (2) 16.49

FRIED SEAFOOD – *PICK YOUR FAVORITES*

Shrimp, flounder, scallops, oysters, deviled crab or clam strips, served with coleslaw and seasoned fries. Pick two 15.49 • (small) 10.49

Pick three 20.99 • (small) 13.99

CRUSTED PORK TENDERLOIN

Topped with fresh sautéed mushrooms and lemon caper butter. 14.99 • (small) 10.49

CHICKEN PICCATA

Tender chicken dredged in seasoned flour and pan seared, topped with lemon caper butter, served over wilted baby spinach. 15.99 • (small) 10.49

BARBECUE RIBS

1 lb. of tender baby back pork ribs smoked and tossed in Grendeddy Dave’s BBQ sauce. 14.99

NEW HURRICANE CHICKEN **GF**

Seasoned and grilled chicken breast with a spinach and artichoke garlic cream sauce. Served with a side of your choice. 15.99 • (small) 10.49

ADD ONS

Add any of these to an entrée.

LOBSTER TAIL **GF** (4 oz) grilled or steamed. 11

BARBECUE RIBS (½ lb) 8

BACON WRAPPED SCALLOPS **GF** (2) 6

SALMON **GF** (4 oz) 8

GRILLED SHRIMP **GF** (6 oz) 8

CRAB CAKE 8

GRILLED SHRIMP, TAIL ON **GF** (4 each) 6

PASTAS

LOBSTER RAVIOLI

Cheese-stuffed ravioli topped with fresh lobster meat and a tomato basil cream sauce. 16.99

SCAMPI

Pan-seared shrimp or scallops sautéed with baby spinach in olive oil, garlic, basil, and oregano, served over linguine, and topped with fresh Parmesan. 16.99

CHICKEN & SHRIMP PASTA ALFREDO

Seasoned grilled chicken and shrimp tossed with linguine, Alfredo sauce, and fresh veggies. 14.99

SEAFOOD PASTA

Scallops, shrimp, mussels, Andouille sausage, peppers, and onions sautéed in garlic, oregano, and white wine clam sauce served over linguine, and topped with Parmesan cheese. 16.99

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*This dish contains nuts.

KIDS MENU

All kid's meals are \$4.99 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

DRINKS



APPLE JUICE

MILK

DESSERT

KIDS SUNDAE

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

WAKE FOREST

919-453-1593

3309 Rogers Road, Wake Forest, NC

WILMINGTON

910-859-8195

6828 Market Street, Wilmington, NC

SOUTHERN PINES

910-695-1000

135 Pinehurst Ave., Southern Pines, NC

CATERING

919-889-5144

Catering@Shuckersgrill.com

WWW.SHUCKERSGRILL.COM

WRAPS & TORTILLAS



HONEY-CHIPOTLE SHRIMP WRAP

Crispy fried shrimp tossed in a sweet and spicy sauce with roasted red peppers, and lettuce, wrapped in a spinach tortilla, served with seasoned fries. 9.49

OYSTER SALAD WRAP

Cajun fried oysters and grilled Portabellas with fresh baby spinach and Bleu cheese crumbles, wrapped in a spinach tortilla with a side of warm bacon dressing. 9.99

BLACKENED CAESAR SALAD WRAP

Shrimp or chicken. 8.49



GRILLED FISH TACOS

Fresh, marinated Mahi, in flour tortillas with fresh herb sour cream sauce, served with tortilla chips and pico de gallo. (2) 8.99 • (3) 11.99



SEAFOOD QUESADILLA

Shrimp and crab with a creamy blend of cheese and red onions, served with sour cream and grilled pineapple salsa. 9.29

NEW DIABLO QUESADILLA

Grilled chicken with onions and our smokin' hot Diablo topping, served with lettuce, sour cream, and pico de gallo. 9.49

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

American or Swiss cheese, bacon, pickles, onions, lettuce, tomato, and mustard. (GF no bun, pickles and mustard) 8.99



MUSHROOM & SWISS GF

Sautéed mushrooms and onions, Swiss cheese, lettuce, tomato, and mayonnaise. (GF no bun) 9.49



SHUCKER BURGER

Fried Gouda cheese, fried sweet Vidalia onions, lettuce, tomato, and Old Bay aioli. 9.99

THE BIG BLUE GF

Melted Bleu cheese crumbles, chopped bacon, red onions, lettuce, tomato, and mayonnaise. (GF no bun) 9.49

NEW BURGER DIABLO GF

Our smokin' hot Diablo topping with lettuce, tomato, onions, and mayonnaise. (GF no bun) 9.99

BASKETS

All served with seasoned fries.

GROUPE BITES

Beer-battered grouper bites, served with rémoulade and coleslaw. 10.99

MINI CRABCAKES

Bite-size crab cakes lightly fried, served with rémoulade and coleslaw. 10.99

BUFFALO CHICKEN STRIPS

Crispy hand-breaded chicken strips tossed in our Buffalo sauce, served with celery and homemade Ranch or Bleu cheese dressing. 8.49

BARBECUE RIBS

½ lb of our ribs, served with coleslaw. 9.99

SANDWICHES

All served with seasoned fries.

GROUPE SANDWICH

Beer-battered fillet on a toasted Brioche roll with lettuce, tomato, and rémoulade, served with coleslaw. 10.99



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. 10.49

BARBECUE CHICKEN

Barbecued basted chicken breast with bacon, Swiss cheese, shredded lettuce, and tomato on a toasted Brioche roll. 8.99

BUFFALO CHICKEN

Fried chicken breast tossed in Buffalo sauce with Bleu cheese dressing, chopped bacon, lettuce, and tomato on a toasted Brioche roll. 8.99



STEAKHOUSE PO-BOY

Thinly sliced and grilled steak with caramelized onions, sautéed mushrooms, and melted Provolone cheese, with Old Bay aioli on toasted French bread. 9.99



HAWAIIAN CHICKEN GF

Grilled chicken breast and fresh grilled pineapple salsa with a citrus glaze, Swiss cheese, lettuce, and tomato on a toasted Brioche roll. (GF no bun) 8.99

PO-BOY

A beach classic piled high on toasted French bread with shredded lettuce, tomato, and homemade rémoulade sauce, served with coleslaw. Choose: fried oysters, fried shrimp, or fried catfish. 8.99

ANDOUILLE SAUSAGE PO-BOY

Grilled Andouille sausage, caramelized onions, and spicy mustard on toasted French bread. 8.99

TILAPIA SANDWICH

Seasoned and grilled tilapia with lettuce, tomato, and rémoulade on a toasted Brioche roll, served with coleslaw. 8.99

HOMEMADE DESSERTS

KEY LIME PIE*

Authentic Key limes with a graham cracker and pecan crust. 4.99

BANANA PUDDING

Layers of rich vanilla custard and wafers topped with fresh whipped cream and Shuckers' special fried bananas. 4.99

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. 4.99

SHUCKERS' ORIGINAL BROWNIE (SOB)*

Warm chocolate brownie made with Buttershots liqueur topped with vanilla ice cream, warm cinnamon sauce, and candied pecans. 5.99

CHEF'S SPECIALTY

Ask your server for all of the YUMMY details!

BEVERAGES

ACQUA PANNA WATER

PERRIER SPARKLING WATER



ICED TEA

COFFEE

*This dish contains nuts.

SHUCKERS
OYSTER
BAR
&
GRILL
TO GO
MENU
SOUTHERN PINES
WAKE FOREST
WILMINGTON