

SHUCKERS FAMOUS WINGS

Special Grilled — a legend for over 30 years!
6 wings for \$9 | 12 wings for \$15 | 24 for \$27

Homemade Famous Wing Sauce \$0.50
Carrots & Celery with Blue Cheese \$2

EST. 1989

SHUCKERS

SOUTH BEACH

HAPPY HOUR

Every day from 4pm - 7pm

DRINKS

Well Drinks \$8
Frozen Drinks \$10
Bottled Beers \$5

\$10 BITES

Fish Dip
Crispy Calamari
6 Raw Oysters
Conch Fritters

Beer Steamed Shrimp
Coconut Shrimp
10 Grilled Wings
Garden Salad

BEER BUCKETS - 5 FOR \$20

RAW BAR & APPETIZERS

Raw Oysters* MKT

1/2 Dozen | Dozen
Fresh & shucked, served on the half shell with cocktail sauce

Ceviche of the Day* MKT

Served with a side of tri-colored tortilla chips

Smoked Fish Dip \$14

Served with jalapeños & captain crackers

Conch Fritters \$15

Tender conch, coconut milk & panko, served with a sweet coconut chili sauce

Crispy Calamari \$15

Served with marinara & lemon wedges

Coconut Fried Shrimp \$14

Encrusted with panko & coconut, served with a sweet Thai chili sauce

Tuna Tartare \$18

Served with european cucumber & wonton chips, drizzled with a red chili sauce & herb oil

Tuna Tataki* \$18

Lightly seared sesame seed and nori crusted Ahi Tuna, served with daikon, carrots, cucumber seaweed salad & calamansi sauce

Steamed Clams* \$15

Steamed with white wine, garlic, lemon & tomatoes, served with garlic bread

Beer Steamed Shrimp \$15

Topped with Old Bay, served "Peel & Eat"

Conch Chowder \$8

Spicy Bahamian-style red chowder

Garden Salad \$7 | \$11

Mixed greens topped with red onions, cucumbers, carrots, tomatoes & sliced hard boiled egg

Golden Caesar Salad \$6 | \$10

Crisp romaine lettuce, garlic & cheese croutons, topped with Parmesan cheese

Add to any salad

Chicken \$7 | Mahi-Mahi \$12 | Shrimp \$10 | Steak \$14 | Fish of the day MP

LOCAL FAVORITES

Fish Tacos \$17

Served grilled, fried or blackened
on soft flour tortilla with Caribbean slaw, pico de gallo & fresh cilantro infused sour cream

Black Angus Burger \$14

With your choice of cheese & a side of fries
Add bacon (\$2), guacamole (\$2), mushrooms (\$1) or onions (\$1)

Beyond™ Burger \$14

100% plant based Beyond™ burger served with lettuce, tomato, onion, guacamole & a side salad
🌱 Vegetarian Option

Shrimp & Linguine \$21

Sautéed in a lemon, garlic, saffron & white wine sauce, served with garlic bread

Mahi-Mahi Filet \$22

Served grilled, fried or blackened, served with vegetables & starch of the day

Mahi-Mahi Fingers \$15

Deep fried, served with a side of fries

Chicken Sandwich \$14

Served grilled, fried or blackened, with a side of fries
Add bacon (\$2), guacamole (\$2), mushrooms (\$1) or onions (\$1)

Mahi-Mahi Sandwich \$17

Served grilled, fried or blackened, with a side of fries

Churrasco \$27

Marinated steak, grilled to your liking, topped with chimichurri, served with vegetables & starch of the day

COCKTAILS \$15

Miami Punch

Bacardi Coconut, Bacardi Pineapple, Bacardi Banana, pineapple juice, cranberry juice

Biscayne Bay Breeze

Stoli Citros, Bacardi Coconut, pineapple juice, splash of cranberry juice

Cruisin' on Collins

Stoli vodka, Sailor Jerry Spiced rum, pineapple juice, sprite, splash of grenadine

Shuckers' Mojito

Bacardi Superior, simple syrup, club soda, muddled lime & mint

Tai One On

Sailor Jerry Navy Strength rum, Rum Haven Coco, Crème de Noya Triple Sec, sweet & sour, pineapple juice

Shucker Rita

Patron Tequila, Patron Citronge, sweet & sour, fresh lime

South Beach Lemonade

Stoli Razberi, Stoli Ohranj & lemonade

"If You Like Pina Coladas.."

Rum Haven Coco, cream of coconut, topped with a floater of Sailor Jerry Navy Strength rum

DESSERTS

Shuckers Key Lime Pie \$8
The "Bom" Brownie \$9
Chef's Selection \$9

FROZEN DRINKS \$15

Frozen Mojito | Frozen Lemonade | Piña Colada | Mickey's Rum Runner

BOTTLED BEERS \$7

Bud Light | Stella Artois | Modelo | Funky Buddha Floridian
Funky Buddha Hop Gun IPA | Islamorada Ale | Wynwood La Rubia | Corona
Heineken | Guinness | Yuengling | O'Doul's

WINE

White

GLASS | BOTTLE

Canyon Road Chardonnay \$9
Canyon Road Sauvignon Blanc \$9
Canyon Road Pinot Grigio \$9
White Sangria, Eppa \$9 | \$34
Rosé, Los Dos \$9 | \$34
Pinot Grigio, Stelina \$34
Sauvignon Blanc, Kim Crawford \$36
Chardonnay, Sterling \$36
Chardonnay, Stags Leap "Karia" \$62

Red

GLASS | BOTTLE

Canyon Road Cabernet \$9
Canyon Road Merlot \$9
Pinot Noir, Sycamore Lane \$9
Red Sangria, Eppa \$9 | \$34
Merlot, Rodney Strong \$34
Pinot Noir, Dante Reserve \$36
Malbec, Bodega Catena \$36
Cabernet Sauvignon, Sterling \$36
Mount Veeder \$75

CHAMPAGNE & SPARKLING WINE

GLASS | BOTTLE

Freixenet Cordon Negro, Split \$10
Ruffino Prosecco D.O.C. \$39
Moët & Chandon Imperial \$18 | \$89
Lauren-Perrier Brut \$95
Lauren-Perrier Rosé \$135

WINE ON THE AVENUE WEDNESDAYS

1/2 PRICE ON BOTTLES OF WINE, EVERY WEDNESDAY

PRICES AND ITEMS SUBJECT TO CHANGE WITHOUT NOTICE. *THE 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.