



Dear Guests,
As a member of this community we are monitoring the latest news about the Covid-19 virus. The health and safety of our team members and guests are our central concern. We want to provide you with an update to the steps we are taking at Shuckers Waterfront Bar and Grill in order to serve you with a safe dining experience. We will continue to monitor the situation closely and continue to communicate our commitment to keep our community safe.

- We are sanitizing surfaces on a regular schedule and after each guest contact.

- We are sanitizing these surfaces with more scheduled frequency

- We are providing our guests the necessary sanitizing products such as alcohol-based sanitizers and anti-bacterial soap.

- Our staff is trained on food handling and serve safe certified. We are still observing best practices in food handling, taking all additional precautions.

- Our staff is wearing appropriate apparel for safety wearing masks and gloves

- We are monitoring each employee; symptomatic employees are not permitted to work.

- We have followed strict local public health guidelines for food service industry.

For your safety and convenience, we offer curbside and dockside pickup.

THANK YOU FOR YOUR
CONTINUED SUPPORT

Be safe and respectful
and social distance



Rum Runner on the Rocks (non frozen) 14

Bacardi Gold, Bacardi Black,
Blackberry Brandy, Crème de Banana,
Orange Juice, Pineapple Juice and
Grenadine

North Bay Breeze 14

Grey Goose Le Citron, Bacardi Pineapple,
Pineapple Juice and Cranberry Juice

Mango Bliss 14

J.F. Haden's Mango Liqueur,
Bacardi Mango, Fresh Lime,
Simple Syrup and Sour Mix

Frosé 15

Frozen Rosé Wine, Vodka and Fruit Juice

Shucker's Mojito 14

Bacardi Superior Rum, Simple Syrup,
Muddled Mint, Fresh Lime and Club Soda

Mai Tai 14

Bacardi Superior Rum, Bacardi Black,
Crème de Noyaux, Triple Sec,
Sour Mix and Pineapple Juice

Shucker Rita 14

Patron Silver, Triple Sec,
Sour Mix and Fresh Lime

Bayside Lemonade 14

Grey Goose Le Citron,
Triple Sec, Lemonade

Bottled Beer

Budweiser • Michelob Ultra • Yuengling • O'Doul's • Bud Light • Corona
Stella Artois • Guinness • Funky Buddha Floridian • White Claw Black Cherry
White Claw Mango • Miller Lite • Heineken

Draft Beer

Islamorada Ale • Bud Light • Longboard • Estrella Damm • Shipyard
Shock Top • Presidente • Veza Sur • Goose IPA • Wynwood Local Craft

Wine

Whites

Chardonnay 8 Glass
Sauvignon Blanc 8 Glass
Pinot Grigio 8 Glass
White Sangria, Eppa 9 Glass, By the Bottle 32
Protocolo Rose 9 Glass, By the Bottle 34
Pinot Grigio, Ruffino 34
Sauvignon Blanc, Kim Crawford 37
Chardonnay, La Crema 38

Reds

Cabernet 8 Glass
Merlot 8 Glass
Red Sangria, Eppa 9 Glass, By the Bottle 32
Pinot Noir 8 Glass
Pinot Noir, Coppola Diamond Oregon 38
Merlot, Rodney Strong 34
Malbec, Bodega Catena 37
Cabernet Sauvignon, Sterling 36
Tautavel, Gerard Bertrand 45

Champagne & Sparkling Wine

Freixenet Cordon Negro (Split) 10
Nicolas Feuillatte Brut (Split) 24
Nicolas Feuillatte Rose (Split) 28
Nicolas Feuillatte Brut 82
Ruffino Prosecco D.O.C. 38

Like us on



PRIVATE PARTY ROOMS AVAILABLE
events@shuckersbarandgrill.com

305.866.1570



Shuckers

Famous Grilled Wings



A Legend 30 years running!

5 for 8 - 10 for 14 - 20 for 26

House Made Wing Sauce .75
Carrots and Celery with Blue Cheese 2

Appetizers & Raw Bar

***Raw Oysters Mkt**
1/2 Doz Dozen
Fresh shucked, served on the half shell

***Tuna Tartare 16**
European cucumber, drizzled red chili sauce and herb oil, served with wonton chips

***Steamed Clams 15**
Steamed with white wine, garlic, lemon and tomatoes, served with garlic bread

Crispy Calamari 13
With marinara and fresh lemon

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 with white wine, garlic and tomatoes, served with garlic bread

Salads

Garden Salad
Small 7 Large 11
Mixed greens, cucumbers, tomatoes, carrots, red onions and hard-boiled egg

Golden Caesar Salad
Small 7 Large 11
Crisp romaine lettuce, garlic cheese croutons and Parmesan cheese

Baby Kale & Spinach Salad 14
Baby kale, spinach, tomatoes, radishes, Mandarin oranges, toasted almonds and Parmesan-Reggiano tossed in oregano vinaigrette

Daily Salad Special Mkt

Add a Protein to your Salad
Grilled or Blackened

Chicken 7

Dolphin 9

Shrimp 8

*Tuna 10

Grouper Mkt

Salmon 9



Local Favorites

Black Chilean Mussels 16
Spicy chorizo, leeks in garlic and white wine sauce, served with garlic bread

Shrimp Po' Boy Sandwich 16
Crispy shrimp on top of cole slaw with homemade remoulade. Served with Fries.

Grouper Sandwich Mkt
Grilled, blackened or fried, served with fries

***Wood Roasted Prime Rib Sandwich 18**
Slow roasted prime rib sliced thin and stacked high with house-made horseradish mayo, served with fries

Shuckers Grilled Cheese Sandwich 12
Swiss, Provolone and American cheese with tomatoes and Applewood-smoked bacon grilled on Texas toast, served with fries

Dolphin Fingers 14
Grilled, blackened or fried, served with fries

Fish Tacos 15
3 Soft flour tortillas with Caribbean slaw, Pico de Gallo and fresh cilantro sour cream **(No Variations)**

Chicken Sandwich 13
Grilled, blackened or fried, served with fries

***Black Angus Cheeseburger 14**
Choice of Swiss, Provolone or American cheese, served with fries

Mahi Mahi Sandwich 17
Grilled, blackened or fried, served with fries

Veggie Burger 13
Chipotle black bean burger served with lettuce, tomato, onion and side salad with choice of dressing.

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

Desserts

The "Bom" Brownie 10

Shuckers Key Lime Pie 9

Chef Selection 10

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.*

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 daily vegetables and choice of rice or potatoes

***Churrasco 25**
Marinated, grilled and topped with chimichurri sauce, served with daily vegetables and choice of rice or potatoes

Shrimp & Linguine 19
Sautéed with lemon, garlic, saffron and white wine sauce, served with garlic bread

Dijon Rubbed Salmon 23
Served with daily vegetables and choice of rice or potatoes

Kids

Penne Pasta 8
Choice of alfredo, marinara or butter

American Grilled Cheese 9
Served with fries

Chicken Fingers 13
Choice of BBQ sauce or honey mustard, served with fries

18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE.
NO SEPARATE CHECKS ON PARTIES GREATER THAN 10.

**NOW OFFERING
BY LAND OR SEA
TO-GO PLATTERS & ALCOHOL MENU...
ASK FOR DETAILS**