



**OUR STORY** In 2007 on the Carolina Coast, driven by their love for sun, saltwater, oysters and ice-cold beer, two beach buddies opened the first Shuckin' Shack Oyster Bar. Greeted with open arms, friends, family, and all who entered found a no-frills gathering spot to enjoy fresh seafood, cold drinks, and laid-back beach vibe. That vibe remains today as we strive to bring the highest quality, sustainable products wherever we go, all the while staying true to our commitment of keeping our oceans, waterways, and beaches clean. Let us share our passion with you!

# SHUCKIN' COCKTAILS



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 THESHUCKINSHACK.COM/HICKORY

**SHACK ATTACK** Absolut Peppar, Shack Secret Spicy Sauce, and the perfect blend of spices topped with an Old Bay rim and chilled shrimp. \$8.75

**SALTMARSH MARGARITA** 100% Agave Tequila, Cointreau, and fresh lime juice topped with a Grand Marnier floater, served on the rocks with salt. \$9.75



**SANGRIA** A blend of sweet red wine mixed with muddled fruit and a shot of Deep Eddy's Peach. \$8.00

**DARK 'N STORMY** Made famous by sailors up and down the East Coast. Ginger beer and fresh lime juice, topped with Gosling's Black Seal Rum, and a lime slice. \$8.00

**SHUCKTINI\*** Feelin' a little dirty? Chilled Tito's Vodka served with spicy olives and steamed oyster\* skewer, topped with an Old Bay rim ... The Shack way to drink a martini. \$9.50

**PEARL'S PUNCH** Our spin on your classic Rum Runner. Cruzan Light, Gold and Banana rums, with raspberry liqueur, and a blend of fresh juices with a Myers's Rum floater. \$8.50

**PAINKILLER** Straight from the islands. A delicious blend of orange, coconut, and pineapple juices mixed with spiced rum and topped with nutmeg. \$8.50



**MOJITO** Cruzan Light Rum with the perfect mix of muddled mint, lime, and pure cane sugar topped with a splash of club soda. \$9.50

**MOSCOW MULE** Fresh, muddled lime slice topped with Gosling's Ginger Beer, Tito's Vodka and a fresh mint sprig. \$8.50

# OYSTER SHOOTERS

**SOB BOMB\*** Absolut Peppar, Whiskey Willy's Bloody Mary Mix, with an Old Bay rim. Topped with a fresh, raw oyster, and a dab of horseradish. \$7.00

**MEXICAN BULLFIGHTER\*** Fresh, raw oyster, Jose Cuervo, Arizona Gunslinger Hot Sauce, and lime juice. Served with a lime. \$6.00

**DAWN PATROL\*** Chilled vodka, Whiskey Willy's Bloody Mary Mix, Worcestershire sauce, horseradish sauce, and lemon juice. Poured over a fresh, raw oyster in a rocks glass. \$5.00

\*Portion of the proceeds will be donated to the Surfrider Foundation.

**PLEASURE ISLAND COCKTAIL\*** Fresh, raw oyster, chilled vodka, cocktail sauce, Texas Pete with an Old Bay rim and garnished with a lemon wedge. \$5.00

**SMACK MY ASS\*** Fresh, raw oyster, beer, cocktail sauce, Smack My Ass Hot Sauce, and a jalapeño slice. Slam on the bar and shoot. \$3.00



# WINE

Enjoy our selection of wine by the glass or bottle.

## WHITE

Prophecy Pinot Grigio  
Prophecy Rose  
Apothic White  
Starborbough Sauvignon  
Columbia Chardonnay  
La Marca Prosecco

## RED

Prophecy Pinot Nior  
Apothic Red  
Alamos Malbec  
Carnivore Cabernet

# OYSTERS

MARKET PRICE

## ON THE HALF SHELL\*

Raw, plump, and juicy. Ask your server about our daily featured oysters.



## STEAMED\*

1/2 Dozen, Dozen, 1/2 Peck, or Peck

## CHARGRILLED\*

1/2 Dozen or Dozen  
Jalapeño Cheddar or Parmesan Garlic  
(Both are topped with bacon.)

# STARTERS

**COLD CRAB DIP** The Signature Shuckin' Shack appetizer. A cold concoction of crab meat, cream cheese, and spices. Served with toasted garlic bread. \$9.99

**SHARKBITE SHRIMP** Because Bang-Bang and Firecracker were taken. Six jumbo shrimp, fried and served with our Sharkbite Sauce. \$8.99

**AHI TUNA\*** Sushi-grade tuna blackened, seared, and served with soy sauce. \$9.99

**CRAB BALLS** Six bite-sized balls of crab meat and deliciousness, accompanied by our Signature Sauce. \$8.99

**FRIED PICKLES** Spear me! Six beer-battered pickle spears, fried and served with ranch. Delicious, no matter how you slice them! \$6.99

**MACARONI BITES** Home-made? Boxed? Is that even relevant? It's fried macaroni and cheese. I repeat: fried macaroni and cheese. \$6.99

**HANGOVER FRIES** – Covered in queso, bacon, and green onion - topped with a fried egg. Served with a side of ranch and jalapeños. \$7.99



**CALAMARI\*** Hand breaded, flash-fried, and served with a sweet and spicy sauce. Everyone's favorite (maybe only?) way to enjoy squid. \$9.99

**SCALLOPS\*** Scallops – blackened, grilled, and served with citrus butter. Simple, delicious, and sharable (or keep them for yourself – they're that good). \$9.99

**CAPE FEAR NACHOS** Nothing to fear, just fresh tortilla chips smothered in homemade queso and topped with lettuce, tomato, red and green onion, and grilled shrimp. Served with a side of jalapeños. \$10.99

**SHRIMP COCKTAIL** The ocean called, they want their appetizer back! Six jumbo shrimp – steamed, chilled, and served with our homemade cocktail sauce. \$8.99

**SEAFOOD TRIO\*** Can't decide what you want? How about a taste of Cold Crab Dip, Sharkbite Shrimp, and Calamari?! \$17.99



# SHELLFISH

MARKET PRICE



# SAMPLERS

## WILD AMERICAN SHRIMP

1/2 lb. or 1 lb.  
Old Bay, Lemon Pepper, or Plain



## CRAB LEGS

1/2 lb. or 1 lb.

## CLAMS

1/2 Dozen or Dozen  
(Steamed or Raw)

## MUSSELS

Dozen or 2 Dozen

## OYSTER\*

\$25.99

4 Raw  
6 Steamed  
6 Chargrilled

## STEAMED

\$ 25.99 (Pick 3)

6 Oysters\*  
6 Clams\*  
1/2 lb. Crab Legs (+\$2)

1/2 lb. Shrimp  
12 Mussels

## CHILLED

\$ 25.99

6 Oysters\*  
6 Clams\*  
1/2 lb. Shrimp

# FAMILY STYLE

**CAPPY'S ROAST** Dozen Oysters\* (Steamed or Raw), 1 lb. Shrimp, 2 Pieces of Corn, 2 Sides of Slaw, and 6 Hushpuppies. \$34.99

**SAUL T'S STEAMPOT** Dozen Oysters\*, Dozen Clams\*, 1 lb. Snow Crab Legs, 1/2 lb. Shrimp, and 2 Pieces of Corn. Served in a Bucket with 2 Sides of Slaw. Market Price



**LOW COUNTRY BOIL** 1/2 lb. Shrimp, Sausage, Potatoes, Corn, and a Side of Slaw. Steamed in Old Bay.

Single \$ 15.99 Double \$ 29.99 Family (4) \$ 52.99

## SURF & TURF

"The Shack Way." Skip the steak, stick with the wings.

1/2 LB. SHRIMP & Sm. Wing	\$ 18.99	1 LB. SHRIMP & Lg. Wing	\$ 32.99
1/2 LB. CRAB LEGS & Sm. Wing	\$ 19.99	1 LB. CRAB LEGS & Lg. Wing	\$ 34.99
DOZEN OYSTERS* & Sm. Wing	\$ 23.99		

# WINGS

Mild, Medium, Shuckin' Hot, Teriyaki, BBQ, Honey BBQ, or Sweet Thai Chili

Don't let our name fool you, our wings are just as famous as our oysters. Whole, breaded, and fried.

Small (5) \$ 10.99  
Large (8) \$ 14.99



# SALADS

Hot Bacon, Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Raspberry Vinaigrette

Spring and iceberg mix, monterey jack cheese, tomatoes, red onion, cucumbers, croutons, and crackers.

**SIDE SALAD** \$ 4.99

+Mahi, Shrimp, or Chicken \$ 2.50  
+Oysters\* \$ 5.00  
+Tuna\* \$ 3.00

**HOUSE SALAD** \$ 9.99

+Mahi, Shrimp, or Chicken \$ 5.00  
+Oysters\* \$ 8.00  
+Tuna\* \$ 6.00

## TACOS

Two flour tortillas with lettuce, tomato, onion, and cheese. Served with Chips & Salsa, sour cream, and your choice of protein.

Mahi, Shrimp, or Tuna \$ 11.99  
Chicken \$ 12.99 Oysters \$ 18.99

## PO-BOYS

Classic N'awlins style sandwich on toasted french bread and your choice of shrimp, oysters, or both.

Combo (Shrimp & Oysters) \$ 15.99  
Shrimp \$ 15.99 Oysters \$ 18.99

## BASKETS

Our American Seafood, hand-breaded, fried, and delicious.

Shrimp \$ 12.99 Combo \$ 15.99  
Fish & Chips \$ 10.99 Oysters \$ 17.99  
Chicken Tenders \$ 8.99

## SHRIMP 'N GRITS

Our spin on a classic. Two fried grit cakes topped with chorizo and smoked sausage gravy, tomato, green onion, and grilled shrimp. \$13.99



# SANDWICHES

All Sandwiches and Po-boys are served with slaw and your choice of side.



### THE GREGGAH

Just like many other things from the Northeast, it moved South and acquired southern flair – a Lobster Roll served on a toasted split bun with a side of sauce. \$ 15.99

**716** The only thing "Buffalo" about this is the sauce. A 12" flour tortilla, stuffed with your choice of buffalo chicken or shrimp, rolled with lettuce, tomato, cheese, and ranch. \$11.99

**BREAKWATER BURGER** Not just to appease the land-lovers. This is the real deal: a steakburger topped caramelized onions, American Cheese, lettuce, tomato, and Signature Sauce. \$11.99 +\$1

**TUXEDO T-SHIRT** A lobster grilled cheese, served on Texas Toast. When you have to be serious, but you can't get away from what's comfortable. \$ 15.99

**THE SWING BRIDGE** This shrimp burger is all shrimp, no filler. Lightly fried and served on a toasted bun with lettuce, tomato, and Signature Sauce. \$11.99

**CRAB TRAP** We let the crab shine in this one. Two scratch-made cakes dipped in buttermilk and lightly fried, served on a toasted bun. \$13.99

**FO' RILLA** A 12" quesadilla with your choice of shrimp or chicken. Accompanied by cheese, tomato, and onion. No funny descriptions here, they're all too cheesy. \$ 11.99

**HERMIT** Cod, lightly breaded and fried. Served on a toasted French roll – topped with lettuce, tomato, and slaw. Substitute Mahi or Tuna – grilled or blackened, for an additional charge. \$10.99 +\$ 2

**TREE HUGGER** It's good for your heart. The more you eat, the more you'll love this delicious black bean burger with a little kick. Served with Chips & Salsa. \$11.99

**WILBUR** B is for Bacon. L is for Lettuce. T is for Tomato. Not a whole lot more to say here. It's a delicious combination of a tried and true recipe – served on Texas Toast with mayo. \$9.99

**BUSHWOOD** A classic clubhouse sandwich, with your choice of shrimp or chicken – served on Texas Toast with cheese, bacon, lettuce, tomato, mayo, and slaw. \$ 10.99

## SIDES

Corn	\$1.99	Sausage & Potatoes	\$3.99	Veggies	\$3.99	Fries	\$3.99
Slaw	\$1.99	Chips & Salsa	\$2.99	Hushpuppies	\$3.99		

## SWEETS

Key Lime Cheesecake  
Cape Fear Rum

\*May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.