



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!

 **SHUCKINSHACKNAPERVILLE**

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 **THESHUCKINSHACK.COM/LOCATION/NAPERVILLE**

SHUCKIN’ COCKTAILS



SHACK ATTACK Absolut Peppar, Shack Secret Spicy Sauce, and the perfect blend of spices topped with an Old Bay rim and chilled shrimp. \$12.00



SALTMARSH MARGARITA 100% Agave Tequila, Cointreau, and fresh lime juice topped with a Grand Marnier floater, served on the rocks with salt. \$12.50

SANGRIA A blend of sweet red wine mixed with muddled fruit and a shot of Deep Eddy’s Peach. \$9.50

MICHELADA House made bloody mary mix with Mexican lager. Served over ice with a fresh, raw oyster, spicy olives, lime wedge, and a chili lime rim. \$9.50

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. \$13.00

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. \$10.00

PAINKILLER Straight from the islands. A delicious blend of orange, coconut, and pineapple juices mixed with spiced rum and topped with nutmeg. \$11.00



CRUSHES A taste of Summer, no matter what time of year! Smirnoff Vodka, fresh squeezed juice, and garnished with a fruit wedge. Ask your server about our variety of flavors. \$9.00

PINEAPPLE JALAPEÑO MULE Fresh, muddled jalapeño and pineapple slice, Tito’s Vodka, topped with pineapple juice, and Gosling’s Ginger Beer. \$9.50

OYSTER SHOOTERS

SOB BOMB* Absolut Peppar, Bloody Mary Mix, with an Old Bay rim. Topped with a fresh, raw oyster, and a dab of horseradish. \$8.00

MEXICAN BULLFIGHTER* Fresh, raw oyster, Jose Cuervo, Arizona Gunslinger Hot Sauce, and lime juice. Served with a lime. \$6.50

DAWN PATROL* Chilled vodka, Bloody Mary Mix, Worcestershire sauce, horseradish sauce, and lemon juice. Poured over a fresh, raw oyster. \$6.50

*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. \$6.50

SMACK MY ASS* Fresh, raw oyster, beer, cocktail sauce, Smack My Ass Hot Sauce, and a jalapeño slice. Slam on the bar and shoot. \$4.50



WINE

Enjoy our selection of wine by the glass or bottle.

WHITE
Rose
Sauvignon Blanc
Chardonnay
Pinot Grigio
Riesling

RED
Pinot Noir
Malbec
Cabernet Sauvignon
Red Blend

SPARKLING
Sparkling Wine
Prosecco Splits

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. \$14.50

SHARKBITE SHRIMP Because Bang-Bang and Firecracker were taken. Six jumbo shrimp, fried and served with our Sharkbite Sauce. \$11.00

AHI TUNA* Sushi-grade tuna blackened, seared, and served with soy sauce. \$11.00

CRAB BALLS Six bite-sized balls of crab meat and deliciousness, accompanied by our Signature Sauce. \$12.00

FRIED PICKLES Spear me! Six beer-battered pickle spears, fried and served with ranch. Delicious, no matter how you slice them! \$9.00

MACARONI BITES Home-made? Boxed? Is that even relevant? It’s fried macaroni and cheese. I repeat: fried macaroni and cheese. \$9.00

HANGOVER FRIES – Covered in white queso, bacon, and green onion - topped with a fried egg. Served with a side of ranch and jalapeños. \$11.00



SEAFOOD TRIO*
Can’t decide what you want? How about a taste of Cold Crab Dip, Sharkbite Shrimp, and Calamari?! \$21.00

CALAMARI* Hand breaded, flash-fried, and served with a sweet and spicy sauce. Everyone’s favorite (maybe only?) way to enjoy squid. \$11.00

SCALLOPS* Scallops – blackened, grilled, and served with citrus butter. Simple, delicious, and sharable (or keep them for yourself – they’re that good). \$14.50

CAPE FEAR NACHOS Nothing to fear, just fresh tortilla chips smothered in homemade white queso and topped with quesadilla mix, sour cream, Signature Sauce, green onion, and your choice of grilled shrimp or mahi. Served with a side of jalapeños. \$14.50

SHRIMP COCKTAIL The ocean called, they want their appetizer back! Six jumbo shrimp – steamed, chilled, and served with our homemade cocktail sauce. \$10.00

SHRIMP SCAMPI Eight Jumbo Shrimp sauteed in butter and spices. Placed on garlic toasted French bread. \$11.00

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

All steamed Shellfish served with corn, coleslaw, butter, cocktail sauce, and lemon wedge.

FAMILY STYLE

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

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. \$MP

LOW COUNTRY BOIL 1/2 lb. Shrimp, Sausage, Potatoes, Corn, and a Side of Slaw. Steamed in Old Bay.
Single \$20.00 Double \$36.50



SURF & TURF

1/2 LB. SHRIMP & Sm. Wing \$25.50
1/2 LB. CRAB LEGS & Sm. Wing \$31.00
DOZEN OYSTERS* & Sm. Wing \$34.50

“The Shack Way.” Skip the steak, stick with the wings.



TACOS

Two flour tortillas with lettuce, tomato, onion, cheese and Signature sauce. Served with Chips & Salsa, sour cream, and your choice of protein.
Mahi, Shrimp, or Tuna \$18.00
Chicken \$15.00 Oysters \$21.00

PO-BOYS

Classic N’awlins style sandwich on toasted French bread with Signature Sauce, lettuce, tomato, and your choice of shrimp, oysters, or both.
Combo (Shrimp & Oysters) \$18.00
Shrimp \$15.50 Oysters \$21.00

BASKETS

Our American Seafood, hand-breaded, fried, and delicious.
Shrimp \$15.50 Combo \$18.00
Fish & Chips \$14.50 Oysters \$21.00
Chicken Tenders \$11.00

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. \$18.00



SANDWICHES



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. \$15.50

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. \$16.50 (Bacon +\$1.50)

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. \$MP

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. \$14.50

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. \$16.50

OYSTER*

\$MP

4 Raw
6 Steamed
6 Chargrilled

STEAMED

\$MP (Pick 3)

6 Oysters* 1/2 lb. Shrimp
6 Clams* 12 Mussels
1/2 lb. Crab Legs (+\$MP)

CHILLED

\$MP

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

WINGS

Mild, Medium, Shuckin’ Hot, Teriyaki, BBQ, Honey BBQ, Sweet Thai Chili, Old Bay, Lemon Pepper, or Jerk seasoning

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

Small (5) \$13.50
Large (8) \$18.00



SALADS

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

HOUSE MIX \$10.00

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

+Mahi, Shrimp, or Chicken \$6.00
+Oysters* \$9.00
+Tuna* \$7.00

LEFT COAST LOUIE \$15.50

Eight Jumbo Shrimp on a bed of spring and iceberg mix. Served with tomato, avocado, cucumbers, hardboiled egg, and house made Louie Dressing.

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. \$MP

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. \$16.50

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. \$14.50 (Mahi +\$2.50 or Tuna +\$3.50)

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. \$13.50

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. \$11.00 (Add Lobster +\$9.00)

BUSHWOOD A classic clubhouse sandwich, with your choice of shrimp or chicken – served on Texas Toast with cheese, bacon, lettuce, tomato, mayo, and slaw. \$12.50

SIDES

Corn \$2.50 Sausage & Potatoes \$4.50 Steamed or Roasted Veggies \$4.50 Fries \$4.50 Side Salad \$5.50
Slaw \$2.50 Chips & Salsa \$3.50 Hushpuppies \$4.50 Potato Salad \$4.50

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