

# LUCKY SHUCK

OYSTER BAR & TAPHOUSE

## DINNER

### SIGNATURE

\$75 PER PERSON

#### APPETIZERS FOR THE TABLE

Street Corn Fritters

Shrimp & Lobster Dynamite

#### SALAD CHOICE

Bibb Lettuce

Casesar

#### ENTRÉE CHOICE

Cajun Charred Steak\*  
chimichurri sauce

Grilled Local Fish or Salmon  
sweet corn relish & lemon

Sweet & Sour Cauliflower  
black garlic sweet & sour, carolina grits, citrus &  
pea tendril salad

Nawlin's BBQ Shrimp & Grits  
black garlic tonkatsu, crystal spicy aioli, grilled bread

Smoked Half Chicken  
creole hot honey sauce, cheese grits

#### SIDES FOR THE TABLE *choice of two*

Crispy Brussels Sprouts & Bacon

Mac & Cheese

Lucky Fries

Roasted Cauliflower

#### DESSERT

Chef's Selection For The Table

\*Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a 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.

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**LESSING'S**  
HOSPITALITY GROUP  
est. 1890

### DELUXE

\$95 PER PERSON

#### APPETIZERS FOR THE TABLE *choice of three*

Shrimp Cocktail

Crispy Cauliflower

Ahi Tuna Poke Tacos\*

Country Ham and Cheese Board

Brisket Loaded Cornbread

#### SALAD CHOICE

Bibb Lettuce

Casesar

#### ENTRÉE CHOICE

Creole Pecan Macadamia Nut Crusted Local Fish  
lobster cognac sauce

Grilled Local Fish

wild rice pilaf, tropical salsa

Chargrilled 8oz. Skirt Steak\*

piquillo pepper chimichurri, dressed greens, lucky fries

Applewood Smoked Baby Back Ribs\*  
honey poppyseed coleslaw & hot honey cornbread

Nawlin's BBQ Shrimp & Grits

black garlic tonkatsu, crystal spicy aioli, grilled bread

Smoked Half Chicken

creole hot honey sauce, cheese grits

#### SIDES FOR THE TABLE *choice of three*

Cheddar Carolina Stone Ground Grits

Shrimp Mac and Cheese

Crispy Brussels Sprouts & Bacon

Grilled Asparagus

Roasted Cauliflower

Lucky Fries

#### DESSERT

Chef's Selection For The Table

## DINNER

### PREMIUM

\$120 PER PERSON

#### APPETIZERS FOR THE TABLE *choice of four*

- Petite Seafood Tower\*  
peel & eat shrimp, premium oysters on the half shell, clams
- Lobster & Shrimp Dy-No-Mite!
- Ahi Tuna Poke Tacos\*
- Brisket Loaded Cornbread
- Crispy Cauliflower
- Country Ham and Cheese Board

#### SALAD CHOICE

- Daily Greens Salad
- Chopped Cobb Salad

#### ENTRÉE CHOICE

- Creole Pecan Macadamia Nut Crusted Mahi Mahi  
grits, lobster cognac sauce
- Seared Local Catch of the Day  
green beans, tropical salsa
- 14 oz. Chargrilled NY Strip Steak\*  
lucky fries, piquillo pepper chimichurri
- Applewood Smoked Baby Back Ribs\*  
honey poppyseed coleslaw & hot honey cornbread
- Smoked Half Chicken  
creole hot honey sauce, carolina cheese grits, pickled chili
- Maple Ginger Salmon Poke Bowl\*  
asian sticky rice, quick pickles, pickled red onions,  
guacamole, crispy wontons

#### SIDES FOR THE TABLE *choice of four*

- Sautéed Broccolini
- Cheddar Carolina Stone Ground Grits
- Shrimp Mac and Cheese
- Crispy Brussels Sprouts & Bacon
- Sweet Potato & Jalapeño Mash
- Lucky Fries
- Honey Poppyseed Coleslaw

#### DESSERT

Chef's Selection For The Table

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