

# LUCKY SHUCK

OYSTER BAR & TAPHOUSE

## DINNER

### SIGNATURE

\$75 PER PERSON PER HOUR

#### APPETIZERS FOR THE TABLE

Crawfish and Sweet Corn Hush Puppies  
Country Ham Board

#### SALAD CHOICE

Bibb Lettuce  
Casesar

#### ENTRÉE CHOICE

Cajun Charred Steak\*  
chimichurri sauce

Sticky Fingaz Fried Chicken  
sweet & spicy bbq

Grilled Local Fish or Salmon  
tropical salsa & lemon

Cajun Crispy Cauliflower  
fried cauliflower, crystal, cilantro, arugula and lime  
vegetarian/vegan

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

Crispy Brussels Sprouts & Bacon  
Mac & Cheese  
Creole Green Beans  
Creamed Corn  
Lucky Frites

#### 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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HOSPITALITY GROUP  
EST. 1890

### DELUXE

\$95 PER PERSON PER HOUR

#### APPETIZERS FOR THE TABLE

Peel & Eat Shrimp  
Cajun Crispy Cauliflower  
Ahi Tuna Poke Tacos\*  
Country Ham Board  
Brisket Loaded Cornbread

#### SALAD CHOICE

Bibb Lettuce  
Casesar  
Roasted Beets & Baby Kale

#### ENTRÉE CHOICE

14oz. Cajun Charred Steak\*  
chimichurri sauce

Salmon a la Marie Laveau  
grilled asparagus, marinated crawfish, cajun hollandaise  
Creole Pecan Macadamia Nut Crusted Local Fish  
lobster cognac sauce

Sticky Fingaz Fried Chicken  
sweet & spicy bbq

Applewood Smoked Baby Back Ribs\*  
braised collard greens, watermelon salad, cornbread

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

Creole Green Beans  
Creamed Corn  
Carolina Stone Ground Grits  
Crawfish Mac & Cheese  
Crispy Brussels Sprouts & Bacon  
Smashed Potatoes Au Gratin  
Lucky Frites

#### DESSERT

Chef's Selection For The Table

# LUCKY SHUCK

OYSTER BAR & TAPHOUSE

## DINNER

### PREMIUM

\$120 PER PERSON PER HOUR

#### APPETIZERS FOR THE TABLE

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  
Cajun Crispy Cauliflower  
Country Ham and Cheese Board

#### SALAD CHOICE

Lucky Club  
Casesar  
Roasted Beets & Baby Kale

#### ENTRÉE CHOICE

Grilled Salmon a la Marie Laveau  
grilled asparagus, marinated crawfish, cajun hollandaise  
Creole Pecan Macadamia Nut Crusted Mahi Mahi  
grits, lobster cognac sauce  
Seared Local Catch of the Day  
creole corn pudding, jerk pork belly, shishito pepper  
Grilled Petite Filet\*  
smashed potatoes, asparagus, roasted mushroom sauce  
Sticky Fingaz Fried Chicken  
sweet & spicy bbq  
Applewood Smoked Baby Back Ribs\*  
braised collard greens, watermelon salad, cornbread  
Nawlins-Style "BBQ" Shrimp and Grits

#### SIDES FOR THE TABLE

Crawfish Mac & Cheese  
Creole Green Beans  
Crispy Brussels Sprouts & Bacon  
Braised Collard Greens

#### DESSERT

Chef's Selection For The Table

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