

SHUCKS DOWNTOWN

Wednesday October 11th

Raw Bar Oysters*

Savage Blonde 2.60

(Prince Edward Island)

Full meats, sharp brine, sweet finish

Tuxedo 3.10

(Prince Edward Island)

Perfect combo of sweet and salty

Osprey 2.40

(Prince Edward Island)

Salty liquor w/ sweet meats

Fortune 2.50

(Prince Edward Island)

Sharp brine, firm meats, vegetable finish

East Point 1.95

(Chesapeake Bay)

Mild flavor with medium meats

Roundabout (2 of each oyster) \$25

**ask for our homemade mignonette

Featured Beer and Cocktails

Brickway Oktoberfest 6.00

NA Mango Cart 6.00

Kros Strain Fairy Nectar IPA 7.75

Dry Dock Apricot Sour 6.75

Miller High Life 4.00

Coors Original 4.00

Orange Dream Sickle: Captain Morgan, Sprite

STARTERS

Salmon Belly Satay 12

Marinated salmon belly served with creamy peanut sauce, over seaweed salad and a drizzle of sweet Thai chili

Lobster Guacamole 15

Lobster, house made guacamole, tortilla chips

Jalapeno Poppers 12

GUMBO DAY'S

FLIGHT OF 3 FOR \$10

FLIGHT OF 5 FOR \$15

Dine in only for flights

3.50^z per cup

GET YO' GUMBO ON!!

Traditional, Crawfish, Gator, Root Vegetable and

Turducken!!

Shucks Chef's Specials

(Available all through October at all 3 Locations)

Shrimp & Brazilian Black Bean Stew 25

Traditional Brazilian dish that starts with black beans simmered with spicy pulled pork and ham. Topped with rice, Pico de Gallo, grilled Gulf Shrimp and Andouille

Teriyaki Salmon Bowl 18

Seared salmon finished with a Teriyaki glaze served with sautéed broccoli and a rice and quinoa blend

Lobster Stuffed Shrimp 24

Tender lobster stuffed shrimp topped with Aji Verde (Peruvian Green Sauce) sauced paired with steamed rice and sautéed broccoli

SPECIAL ENTREES

Whole Catfish Dinner 20

Golden, fried whole catfish served with Cajun fries, coleslaw, corn on the cob and house made tartar sauce

Sesame Crusted Albacore Tuna 19

Served rare with cilantro lime rice and edamame

Creamy Sausage Rigatoni 20

Sautéed Italian sausage with red peppers onions and garlic, tossed in a creamy red sauce with spinach and rigatoni pasta

OYSTER WEDNESDAY

EAST POINT ~1.50 a piece ALL DAY!!!

Dine-in only

TWELVE PEEL & EAT SHRIMP 5

Dine-in only

SAVE \$2.00 OFF ANY REGULAR MENU

Dessert

Key Lime Pie 6 | Strawberry Cake 9

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness