

# SHUCKS DOWNTOWN DAILY SPECIALS

Tuesday, January 24th

## RAW BAR \*

**OSPREY 2.30**

**(Prince Edward Island)**

*Salty liquor, sweet meats*

**FORTUNE 2.40**

**(Nova Scotia)**

*Smooth and salty like a dip in the Atlantic Ocean*

**RASPBERRY POINT 2.60**

**(Prince Edward Island)**

*Wonderful salty taste, clean with a salty finish*

**TUXEDO 2.70**

**(Prince Edward Island)**

*Perfect combination of sweet and salty*

**EAST POINT 1.80**

**(Chesapeake Bay)**

*Mild flavor with light salt content*

Try our oysters with some of our  
homemade Mignonette!

**Roundabout (2 of each oyster) \$23**



## BEER AND SELTZERS

Pint Nine Oso Café 7.50

Kros Strain Fairy Nectar IPA 7.75

Infusion Xmas Cookie Vanilla Bean 4.50

Lucky Bucket Snowsuit 5.00

High Noon Black Cherry Seltzer 6.00

Nutrl Cranberry Seltzer 6.00

*(Apple, Grapefruit, and Orange)*

## WINE AND COCKTAILS

Francesca Moscato 9/glass

**Absolut Pear-RITA** 8.50

## TACO TUESDAYS AND THURSDAYS

### FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

### SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

*Served with Dirty Rice & Refried Beans*

**\$4.50 MARGARTAS ALL DAY!**

## DESSERT

Key Lime Pie 6

## Starters and Soup

Mango Habanero Shrimp 12

## ENTREES

### **Lobster and Shrimp Dinner 46**

Lobster tail and a sautéed shrimp skewer, served with steamed rice and sautéed veggies

### **Walleye Po'boy 18**

Golden crispy walleye on a toasted hoagie with house muffaletta relish and remoulade. Served with baby cakes and cole slaw

### **Pasta Galicia 23**

White mushroom with Porcini sauce tossed with Tagliatelle and sautéed jumbo shrimp OR seared chicken. Served with grilled bread.

### **Seafood Boil 100**

Great for two to split, or for one to treat yourself! 2lbs of seafood. Including: Snow Crab, Dungeness Crab, Lobster Tail, Jumbo Shrimp, Green Lip Mussels, & Andouille Sausage served with corn on the cob, potatoes, baguette bread & all the butter you could want

### **Shrimp & Grits 24**

Stone ground yellow grits topped with tender shrimp with creole cream sauce and andouille sausage. Served with grilled baguette bread

### **Black Bass 24**

Black Bass with homemade sundried tomato chimichurri, paired with green beans and wild rice.