

SHUCKS DOWNTOWN DAILY SPECIALS

Friday, January 14th

~ RAW BAR ~**

GLACIER BAY 2.50

(New Brunswick)

Moderate salinity

LUCKY LIME 2.90

(Prince Edward Island)

Subtle mixture of seawater and tidal streams

PICKLE POINTS 2.60

(Prince Edward Island)

Firm, salty taste

DAISY BAY 2.80

(Prince Edward Island)

Superior meat quality, salty with a sweet finish

MALPEQUE 2.00

(Prince Edward Island)

High brininess with clean, sweet finish

*Ask your server for some Mignonette!!

Roundabout (2 of each) \$24

KING CRAB IS BACK!!

(DINE-IN ONLY)

1 LB. KING CRAB – \$99

2 LBS. KING CRAB – \$189

King Crab legs are served with house rice, sautéed veggies, fresh grilled baguette and drawn butter

~ DESSERT ~

Key Lime Pie 4

~ DRINKS ~

BOTTLES/CANS

BOULEVARD TANK 7 - 6.5

BRICKWAY PILSNER CAN - 5

KALAMAZOO STOUT - 6.25

MICH ULTRA CUCUMBER LIME

SELTZER—4.50

GREENS IPA - 8.25

GLACIAL TILL PASSION PINEAPPLE 5.25

BRICKWAY COFFEE STOUT 5.25

ZIPLINE DEAR OLD NEBRASKA LAGER 5.25

GLACIAL TILL CARAMEL APPLE - 5.25

SPECIALTY DRINK(S)

THE APPLE JACK - 9

Jack Daniels Apple Whiskey, lime juice, ginger beer, served in a mule mug

~ SOUPS/STARTERS ~

Loaded Baked Potato

Cup 5/ Bowl 8

Bacon and Bleu Oysters 13

Grilled oysters topped with Bleu Cheese and Bacon

Alligator Bites 8

With a side of ranch



~ ENTREES ~

NY Pastrami Sandwich 15

On marble rye with whole grain mustard and provolone. Served with fries

Bacon Wrapped Scallops 24

Delicious bacon wrapped scallops served with mushroom risotto

Ancho Chili Rubbed

Striped Bass 22

Topped with a Jalapeno corn relish; served with house rice and mixed veggies

Gator Brat 15

On a toasted hoagie, topped with caramelized onions and spicy mustard. Served with fries and a pickle

Deep Sea Mahi 22

Seared Mahi topped with lobster sauce & deep sea crab meat. Served with steamed rice and veggie medley

Hottie Honey Hazelnut Haddock 22

Say that fast 3 times! Spicy drizzle of our own Hottie Honey on top. Served with mushroom risotto