

# SHUCKS DOWNTOWN DAILY SPECIALS

Friday, May 13th

## RAW BAR

BAD BOY 2.70

(Nova Scotia)

*Sensational liquor and pop of flavor, marked by high salinity*

BEAVERTAIL 2.60

(Rhode Island)

*True taste of open ocean water*

NETARTS BAY 2.30

(Oregon)

*Soft meats with a strong mineral taste*

SEX ON THE BAY 2.40

(New Brunswick)

*Medium salinity with a creamy cucumber finish*

EAST POINTS 1.80

(Chesapeake Bay)

*Mild flavor, light salt content*

*Ask your server for some Mignonette!!*

**Roundabout (2 for \$23)**

## DESSERT

Key Lime Pie 4

Three Layer Chocolate

Mousse Cake 7

## DRINKS

### BOTTLES/CANS

BOULEVARD TANK 7 - 6.50

BRICKWAY PILSNER CAN - 5

GREENS IPA - 8.25 

BUD LIGHT SELTZER HARD SODA 5.00

INFUSION EL SQUATCHO 5.25

SHINER RUBY REDBIRD 4.75

KEG CREEK MAS MEXICAN STYLE

LAGER 5.25

## SOUPS/STARTERS

Pork Chili Verde

Cup 5.5/ Bowl 8.5

Scallop Cargot 15

*Served with grilled baguette*

Fried Mushrooms 12

*Served with ranch*



## ENTREES

### **Lobster Mac & Cheese 27**

Lobster sautéed with red peppers and garlic, tossed with Rotini in a smoked Gouda sauce. Served with tossed greens and grilled baguette

### **Lobster Tail 59**

8 oz. Lobster tail, steamed to perfection. Served with bacon wrapped Asparagus white rice

### **Blackened Salmon Bowl 16**

Blackened Salmon served with white rice, black bean salsa, muenster cheese, shredded lettuce and creole ranch

### **Deep Sea Mahi Mahi 24**

Seared Mahi topped with Deep Sea crab and Lobster sauce. Served with white rice and veggies

### **Bacon Wrapped Scallops 25**

Four scallops wrapped in bacon, served with a creamy mushroom risotto and baguette bread

### **New Orleans Style**

### **Orange Roughy 18**

Blackened, then topped with sautéed shrimp and a creamy Creole sauce. Served with red beans and rice