

SHUCKS DOWNTOWN DAILY SPECIALS

Friday, January 28th

~ RAW BAR ~**

- SAND DUNES 2.90
(Prince Edward Island)
Creamy start with a velvety butter taste, hint of citrus
- GLACIER B AY 2.50
(New Brunswick)
Moderate salinity
- RIPTIDE 2.50
(Massachusetts)
Salty with a dry seaweed finish
- BEAUSOLEIL 2.60
(New Brunswick)
Medium brininess with a creamy, buttery flavor
- MALPEQUE 2.00
(Prince Edward Island)
High brininess with clean, sweet finish
- *Ask your server for some Mignonette!!*

Roundabout (2 of each) \$25

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



~ 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

SPECIALTY DRINK(S)

THE APPLE JACK - 9

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

~STARTERS~

- Bacon and Bleu Oysters 13
Grilled oysters topped with Bleu Cheese and Bacon
- Fried Mushrooms 9
Served with ranch

~ DESSERT ~

Key Lime Pie 4

~ ENTREES ~

Hottie Honey Hazelnut Haddock 22

Spicy drizzle of our own Hottie Honey on top.
Served with mushroom risotto

Citrus Seared Arctic Char 24

Served with sautéed spinach, mushrooms and couscous

Salmon Philly 16

Salmon sautéed with peppers, onions and mushrooms topped with melted provolone on a toasted hoagie with aioli. Served with fries and a pickle

New Orleans Style Barramundi 18

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

Bacon Wrapped Shrimp 20

Delicious seared Jumbo bacon wrapped shrimp served with cilantro lime rice and Brussel sprouts