

SHUCKS DOWNTOWN DAILY SPECIALS

Saturday, May 21th

RAW BAR

BEAU SOLEIL 2.60

(New Brunswick)

Mildly briny with a clean refined finish

SWEET PEAKE 2.50

(Virginia)

Light salt content with a mild finish

SASSY MALPEQUES 2.30

(Prince Edward Island)

Sweet brine balanced against a salty snap

BEAVERTAIL 2.30

(Rhode Island)

True taste of open ocean water

EAST POINT 1.80

(Chesapeake Bay)

Plump and firm, mild flavor, light salt content

Ask your server for some Mignonette!!

Roundabout (2 for \$22)

DESSERT

Key Lime Pie 4

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

PEACE TREE GET A LITTLE HAZY IPA 5.75

KEG CREEK MAS MEXICAN STYLE

LAGER 5.25

SOUPS/STARTERS

Fried Mushrooms 12

Served with ranch



ENTREES

Parmesan Crusted Halibut 28

Fresh Halibut, seared with a parmesan crust. Served with dirty rice and green beans

Pistachio Crusted Black Bass 26

Served with white rice and house veggies

Lobster Stuffed Sole 22

Sole stuffed with lobster. Topped with a creamy Lobster sauce. Served with white rice and asparagus

New Orleans Style

Orange Roughy 18

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

Shucks Crabby Pasta 25

Crab, mushrooms and asparagus tossed in a lemon butter scampi sauce. Topped with green onion and parmesan cheese.

Served with baguette bread