

SHUCKS DOWNTOWN DAILY SPECIALS

Thursday, June 23rd

~ RAW BAR ~

GLACIER BAY 2.10

(New Brunswick)

Moderate salinity

BAD BOY 2.70

(Nova Scotia)

Sensational liquor and a pop of high salinity

MAPLEQUE 2.60

(Prince Edward Island)

Light body, high brine, with clean sweet finish

SALUTE 2.40

(Prince Edward Island)

Salty with a sweet, crisp finish

EAST POINT 1.80

(Chesapeake Bay)

Plump, firm, mild flavor, light salt content

Roundabout (2 for \$23)

~ DRINKS ~

BOULEVARD TANK 7 - 6.50

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

APPLE OF MY EYE MULE 9.50!!!

Spiced Apple rum with ginger beer and fresh lime

TACO TUESDAYS AND THURSDAYS

\$3.50 MARGARITAS ALL DAY!

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

SOUPS/STARTERS

Pepperoncini and Onions 7

Crispy onion chips and banana peppers

Arkansas Green Beans 7

Fried green beans with a side of Creole ranch



~ ENTREES ~

~ DESSERT ~

Key Lime Pie \$4

Chocolate Mousse \$5

SEAFOOD BOIL!!! 90

Lobster Tail, Crab Legs, Lobster Claws, Shrimp Potatoes, Crawfish, Corn and Andouille Sausage!! Enough for TWO!

Lobster stuffed Shrimp 25

Grilled shrimp stuffed with lobster drizzled with some lobster sauce paired with steamed rice and veggie medley

Seafood Kabobs 25

Grilled Mahi, Shrimp and scallops skewer paired with a veggie skewer served with cilantro lime rice topped with balsamic glaze

Shrimp Nashville 17

"Shrimp in a Bag" Half a pound of peel and eat shrimp sautéed in a spicy BBQ butter, served with plenty of bread to soak it up

Citrus Seared Halibut 32

Citrus Seared Halibut topped with a dill caper butter sauce, paired with Mediterranean vegetables and roasted red potatoes

Scallop Po Boy 17

Bay scallops on a toasted hoagie with lettuce and muffaletta relish. Served with baby cakes and cole slaw