

SHUCKS DOWNTOWN DAILY SPECIALS

Thursday, September 22nd



RAW BAR

ROCKY SHORE 2.30

(Prince Edward Island)

Deep cupped oyster bursting with salty liquor

PINK MOON 2.60

(Prince Edward Island)

Perfect balance of salt & mineral finish

SUMMER LOVE 2.70

(Prince Edward Island)

Creamy start with a velvety buttery taste

MOMMA MIA 2.30

(Prince Edward Island)

Clean, clear with a classic briny flavor

EAST POINT 1.80

(Chesapeake Bay)

Plump and firm, mild flavor, light salt content

Ask your server for some Mignonette!!

Roundabout (2 of each oyster for \$22)

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

DRINKS

BRICKWAY PILSNER CAN - 5.00

GREENS IPA - 8.25

BUD LIGHT SELTZER HARD SODA 5.00

INFUSION EL SQUATCHO 5.25

FRANCISCA MASCATO 9.00 (per glass)

MILLSTREAM OCTOBERFEST 7.75

ZIPLINE OATMEAL PORTER 5.75

PALOMIN' MY MIND 9.00!!

**Deleon tequila, simple syrup, grapefruit soda
and a splash of bitters**

SOUPS/STARTERS

Fried Mushrooms 7

Served with creole ranch

Creamy Horseradish Mussels 13

Five Served with baguette

DESSERT

Key Lime Pie 4

Snickers Peanut Butter Pie 7

ENTREES

Lemon Caper Red Snapper 26

Blackened Seared Red Snapper topped with a lemon caper butter sauce, served with white rice and green beans

Tilapia and Grits 24

Blackened Tilapia served over yellow stone grits and topped with a creamy Cajun sauce, served with baguette

Sesame Crusted Tuna 22

Sesame crusted Ahi Tuna, served with white rice and veggies

Crab Cake Dinner 24

Two Maryland Crab Cakes served with tossed greens and house rice with remoulade

Shrimp Etouffee 18

Fresh Sautéed Shrimp cooked in tomato stew sauce served with white rice and baguette

Jumbo Shrimp and Chips 19

Jumbo Shrimp fried golden brown served with baby cakes and coleslaw