

# SHUCKS DOWNTOWN DAILY SPECIALS

Wednesday, November 23rd

## RAW BAR



**SWEET PETITE 2.70**

**(Prince Edward Island)**

*Firm meats, briny flavor*

**MAD HOUSE 2.50**

**(Chesapeake Bay)**

*Subtle salinity, clean, crisp with a sweet finish*

**OSPREY POINT 2.40**

**(Prince Edward Island)**

*Salty liquor, sweet meats*

**IRISH POINT 2.50**

**(Prince Edward Island)**

*Clean and salty all the way through*

**HARBOR HOUSE 1.00**

**(Delaware)**

*Mild flavor light salt content*

Try our oysters with some of our homemade

Mignonette!!

**Roundabout (2 of each oyster) \$21**

## DESSERT

Key Lime Pie 6

Pumpkin Pie 6

## DRINKS

**LEMON DROP RUM-TINI 9.50**

**FRANCISCA MASCATO 9.00/ glass**

**ZIPLINE OATMEAL PORTER 5.75**

**HIGH NOON BLACK CHERRY 7.50**

**STAY PUFT BROWN ALE 7.75**

## STARTERS

**Wings 10**

Jumbo wings served with Ranch. Tossed in your choice of sauce:

Buffalo, BBQ, Garlic Parmesan

**Shucks Puppies 10**

Cheesy grits with shrimp & bacon. Served with sweet Thai chili

## OYSTER WEDNESDAY

**EAST POINT ~SHUCK FOR A BUCK!**

*Dine-in only*

**TWELVE PEEL & EAT SHRIMP 4**

*Dine-in only*

**SAVE \$2.00 OFF ANY REGULAR MENU**

**OYSTER ITEM**

## ENTREES

**Beer Battered Walleye and Chips 24**

Crispy golden walleye served with Cajun fries & coleslaw

**Salmon Philly 15**

With sautéed onions and peppers, topped with provolone cheese and a home made aioli, with fries and coleslaw

**Deep Sea Mahi 25**

Seared Mahi topped with lobster sauce and deep sea crab meat. Served with steamed rice and veggies.

**Steelhead Trout 25**

Ginger chili seared Trout served with roasted red potatoes & sautéed veggies

**Shrimp & Grits 19**

Stone ground yellow grits topped with tender sautéed shrimp and andouille sausage served with grilled baguette bread

**Sesame Albacore 20**

Fresh Albacore tuna seared with a sesame crust paired with white rice & seaweed salad