

SHUCKS DOWNTOWN DAILY SPECIALS

Wednesday, November 24th

~ RAW BAR ~**

OSPREY 2.40

(Prince Edward Island)

Salty flavor with hints of lettuce and asparagus

SASSY MALPEQUES 2.50

(Prince Edward Island)

Sweet brine balanced against a salty snap

HARVEST MOON 2.70

(Rhode Island)

Firm meats, creamy, briny saltwater aftertaste

RASPBERRY POINTS 2.60

(Prince Edward Island)

Salty taste, clean flavor, sweet finish

MALPEQUE 1.00

(Prince Edward Island)

High brininess with clean, sweet finish

*Ask your server for some Mignonette!!

Roundabout (2 of each) \$22

OYSTER WEDNESDAY

MALPEQUE —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 ~

Shrimp Skewers

Grilled shrimp served with house rice and sautéed veggies

One — 12 Two — 17 Three — 21

Seafood Cioppino 23

Snow crab, shrimp, pollock, baby neck clams and mussels in a fisherman's tomato stew topped with scallions; side of baguette bread

Trout Amandine 20

Almond crusted Trout with dirty rice and asparagus

Crab Cake Dinner 20

Two Maryland crab cakes; served with dirty rice and mixed greens

Blackened Redfish 18

Served with red beans and rice

~ 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 

VANILLA BEAN XMAS COOKIE—5.25

BRICKWAY COFFEE STOUT 5.25

SPECIALTY DRINK(S)

THE PINEAPPLE EXPRESS (20oz) - 10

New Amsterdam Pineapple Vodka, Peach Schnapps, OJ, splash of Sprite & Grenadine

~ SOUPS/STARTERS ~

French Onion

Cup 5/ Bowl 8

Fried Okra 8

Served with creole ranch

Fried Mushrooms 9

Served with ranch

~ DESSERT ~

Key Lime Pie 4