

SHUCKS DOWNTOWN

Sunday, September 17th

Raw Bar Oysters*

Beavertail 2.50

(Rhode Island)

True taste of open ocean water.

Bijou 2.30

(New Brunswick)

Sweet nutty flavor with a medium salt content.

Petit Manan 2.70

(Prince Edward Island)

Great combination of sweet and salty.

Duxbury Pearl 2.60

(Massachusetts)

Slightly Sweet with a hint of seaweed

East Point 1.95

(Chesapeake Bay)

Mild flavor with medium meats

Roundabout (2 of each oyster) \$24

Featured Beer and Cocktails

Brickway IPA 6.00

NA Mango Cart 6.00

Big Wave Golden Ale 5.75

Kros Strain Fairy Nectar IPA 7.75

Site 1 Fiesta De'Sol 7.75

STARTERS

Ceviche Tostada 12

Ceviche served on house made tortillas topped with sour cream and Cholula.

Mango Habanero 12

Crispy shrimp tossed in a delicious spicy sauce

SUNDAY FOOTBALL SPECIALS ALL DAY

\$3.75 Busch Light or PBR Tall Boys

\$3.00 Coors Banquet or Miller High Life

\$9 Buffalo Shrimp

\$8 Loaded Cheesy Bacon Fries



Dessert

Key Lime Pie 6

Triple Chocolate Cake 8

Shucks Chef's Specials

(available all through September)

Parmesan Crusted Halibut 27

Medallions of Alaskan Halibut served with garlic mashed potatoes and grilled asparagus

Gulf Pink Shrimp 22

Texas wild pink shrimp sautéed and topped with Beurre blanc sauce. Served with a southern smoked sausage and mushroom risotto and sautéed asparagus

Prime Rib Melt 17

Our own flying pig smoked and sliced prime rib on a grilled sourdough with caramelized onions and white cheddar. Served with sweet potato fries and creamy horseradish

SPECIAL ENTREES

Bourbon Glazed Salmon 25

King salmon glazed and sautéed, paired with steamed rice and house sautéed veggies.

New Orleans Style Monk Fish 18

Blackened Monk fish topped with sauteed shrimp and a creole cream sauce. Served with red beans and rice.

Lobster Stuffed Shrimp 25

Jumbo sautéed shrimp wrapped in lobster and topped with Peruvian green sauce, served with white rice and steamed broccoli.

Whole Catfish Dinner 20

Golden, fried whole catfish served with Cajun fries, coleslaw, corn on the cob and house made tartar sauce.

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness