

SHUCKS DOWNTOWN

Monday, November 20th

Raw Bar Oysters*

North Shore Gold 2.60

(New Brunswick)

Deep cup with great texture flavored with salt & butter

Katama Bay 2.70

(Massachusetts)

Mixes intense brine w/ sweet finish

Honeymoon 3.10

(New Brunswick)

Deep cups, medium salinity, bright finish

Black Point 2.50

(Prince Edward Island)

Faintly sweet with salty cucumber finish

East Point 1.95

(Chesapeake Bay)

Mild flavor with medium meats

Roundabout (2 of each oyster) \$25

Featured Beer, Wine and Cocktails

Shiner Cheer 6.25

Brickway Omaha Stylee Juicy IPA 6.00

Kros Strain Fairy Nectar IPA 7.75

Miller High Life 4.00

Coors Original 4.50

Rubio Toscano (Sao Paolo) 10.50/glass

Sea Glass Pinot Noir (Central Coast) 9/glass

Clay Turner Whiskey (South Dakota) 10

NA Golden Road Mango Cart 6.00

NA Lakefront Brewery Eastside Dark Ale 6.25

NA Lakefront Extended Play Pale Ale 6.25

"Rimy Smash" 13.50 N

Old Fashioned made with Three Chord Bourbon

STARTERS and SOUPS

Pork Hatch Chili Verde Soup

Cup 6 | Bowl 9

Arkansas Green Beans 9

Served with creole Ranch

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

1 LB. SNOW CRAB \$35 REG - \$30

2 LBS. SNOW CRAB \$55 REG - \$50

Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter

Shucks Chef's Specials

(Available all through November, all 3 Locations)

Tuscan Stuffed Chicken 18

Seared chicken breast stuffed with creamy sun dried tomato and spinach. Served with garlic mashed potatoes and Brussel spouts

Blackened Mahi 24

Blackened Mahi with charred jalapeno & corn pico de gallo. Served with crispy butternut squash, Brussel spouts & cilantro rice

Lemon Caper Steelhead Trout 24

Seared with lemon caper butter paired with Mediterranean style veggies & crispy smashed potatoes with creamy blue cheese

SPECIAL ENTREES

Whole Catfish Dinner 20

Golden, fried whole catfish served with Cajun fries, cole-slaw, and house made tartar sauce

Shuckin' Turducken Bowl 16

A heaping bed of garlic mashed potatoes, with savory Turducken bites and a Turducken gravy, sprinkled with Muenster cheese and bacon

Seafood Enchiladas 22

Two flour enchiladas stuffed with lobster, shrimp, and fish topped with a poblano cream sauce, served with a side of dirty rice, Baja slaw, and black bean corn salsa

Hawaiian Mahi Sandwich 18

Blackened Mahi-Mahi, with grilled pineapple and onion, lettuce and a BBQ drizzle, served with homemade potato chips

Deep Sea Mahi-Mahi 24

Seared, topped with deep sea crab meat and lobster sauce, served with white rice and house veggies

NOLA Style Snapper 22

Seared, topped with a Cajun cream sauce and sauteed shrimp, served with red beans and rice

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