

SHUCKS DOWNTOWN

Thursday, December 7th

Raw Bar Oysters*

Wellfleet 2.60

(Massachusetts)

Plump and tender with a very balanced flavor

Fortune 2.70

(Prince Edward Island)

Sharp brine, crunchy meats & sweet finish

Mill Point 3.10

(Price Edward Island)

Starts off briny, finishes sweet & clean

Summer Love 2.50

(Price Edward Island)

Creamy meats, salt & mineral finish

East Point 1.95

(Chesapeake Bay)

Mild flavor with medium meats

Roundabout (2 of each oyster) \$23

Shucks Chef's Specials

(Available all through December, all 3 Locations)

Citrus Seared Scallops 30

Pooled in a roasted cauliflower puree, roasted asparagus & garlic potatoes

Tail & Tenderloin 39

Classic Surf & Turf w/ a 4oz Lobster tail & 5oz Blade & Bow whiskey marinated beef tenderloin. Paired with bacon wrapped asparagus & roasted red potatoes in a creamy blue cheese sauce

Southwest Smoked Poblano Shrimp 24

Tender sauteed shrimp in a smokey Polbano cream sauce, with white rice and crispy tortilla strips

Featured Beer, Wine and Cocktails

Shiner Cheer 6.25

Kros Strain Fairy Nectar IPA 7.75

Whole Hog Pumpkin Ale 6.00

Abita Purple Haze 6.00

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

TACO TUESDAYS AND THURSDAYS

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

\$4.50 MARGARITAS ALL DAY!

SPECIAL ENTREES

Whole Catfish Dinner 20

Golden, fried whole catfish served with Cajun fries, coleslaw, and house made tartar sauce

Shrimp and Grits 20

Sautéed Shrimp and andouille sausage tossed in a Cajun cream sauce over a bed of stone grits.

Served with grilled baguette bread

Teriyaki Style Opah 20

Teriyaki glazed Opah served over cilantro lime rice and sautéed brussel sprouts

Walleye Po Boy 17

Fried Walleye Po Boy with baby cakes and cole slaw.

STARTERS and SOUPS

Pork Hatch Chili Verde Soup Cup 6 Bowl 8

Chicken Quesadilla 12

Buffalo Wings 10

Dessert

Key Lime Pie 6

Pumpkin Cake 9

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