

# Shucks Downtown Specials

Tuesday, May 14th

## Raw Bar Oysters\*

**Shiny Sea 2.80 (Maine)**

*Good salinity with complex flavoring*

**Bad Boy 2.90 (Nova Scotia)**

*Clean Salty flavor*

**Glacier Bay 2.70 (New Brunswick)**

*Medium Brine with a mildly sweet finish*

**Salute 2.60 (Prince Edward Island)**

*Immediate salty taste w/ a sweet finish*

**East Point 2.00 (Chesapeake Bay)**

*Mild flavor with light salt content*

**Roundabout (2 of each oyster) \$27**

*Ask about our MIGNONETTE*

## Featured Beer, Wine and Cocktails

Green's Gluten Free Pale Ale 7.00

Green's Gluten Free Lager 7.00

Kros Strain Fairy Nectar IPA 7.75

NA Golden Road Mango Cart 6.00

NA Lakefront Eastside Dark Ale 6.25

NA Lakefront Extended Play Pale Ale 6.25

NA It's Not a SIN Wine 12

**Kentucky Mule 9.50**

Jim Beam, elderflower liqueur, lime and ginger beer.

**South Dakota Smash 12.00**

Clay Turner Rye or Bourbon whiskey ole' fashion

## Starter/Soups:

**Garlic Parmesan Crispy Shrimp 9**

## 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**

## Dessert

**Key Lime Pie 6**

**Brownie a la Mode 10**

## Shucks Chef's Specials

(Available all through May, all 3 Locations)

### Clobster Roll 27

Lobster & Crab with just enough citrus mayo to hold it together, on a toasted hoagie with shredded lettuce. Served with chips and slaw.

\*\*Try it on a bed of Mixed greens with Creamy Artichoke Dressing\*\*

### Crispy Cajun Basa 19

Bringing back some Ole' school Shucks. Golden crispy Basa topped with Cajun remoulade, served with baby cakes & slaw

### ~Spicy~ Cheesy Bacon Wrapped Shrimp 24

Large Shrimp stuffed with Habanero Jack cheese wrapped in bacon with a Cilantro Lime Crema. Paired with stone ground yellow grits & sauteed spinach,

## SPECIAL ENTREES

### Whole Catfish Dinner 20

Fried, whole served with a side of fries & slaw

### Lemon Garlic Beurre Blanc Scallops 33

Three citrus seared jumbo Scallops topped with creamy lemon garlic beurre blanc paired with sautéed veggies & white rice

### Kowloon Salmon Rice Bowl 22

Seared salmon with broccoli, and white rice with a touch of our Asian inspired Kowloon sauce

### Scallop & Gouda Mac 33

Three Jumbo Scallops nestled in a bed of creamy Smoked Gouda mac finished with crispy panko. Served with grilled baguette bread

### Salmon Wellington 25

Flaky puff pastry filled with AFS Salmon, sauteed spinach with garlic & butter. Baked to perfection and topped with house made hollandaise. Served with grilled asparagus and roasted garlic potatoes

### Seafood Boil 100

TWO LBS. OF SEAFOOD! Snow Crab Dungeness Crab, Lobster Tail, Jumbo Shrimp, Green lip Mussels & House Made Andouille Sausage served with buttered corn, potatoes, baguette bread & all the butter you could want!

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