

# Shucks Downtown Specials

Monday July 8th

## Raw Bar Oysters\*

**Savage Blonde 2.50 (Prince Edward Island)**

*Full meats, sharp brine, sweet finish*

**Salt Grass 2.70 (Prince Edward Island)**

*Salty with a sweet, crisp finish*

**Sex on the Bay 3.10 (New Brunswick)**

*Medium salinity with a creamy finish*

**Honeymoon 2.60 (New Brunswick)**

*Sharp brine, crunchy meat, vegetable finish*

**East Point 2.00 (Chesapeake Bay)**

*Plump and*

**Roundabout (2 of each oyster) \$25**

*Ask about our MIGNONETTE*

## Featured Beer, Wine and Cocktails

Kros Strain Fairy Nectar IPA 7.75

Brickway Omaha Stylee Juicy IPA 6.00

**Abita Purple Haze 5.00**

NA Golden Road Mango Cart 6.00

NA Lakefront Eastside Dark Ale 6.25

**South Dakota Smash 12**

Clay Turner Bourbon or Rye whiskey ole' fashion

**Lime Press 8**

Absolute Lime Press with soda and sprite

**Blue Lagoon 10**

Vodka, Rum, Tequila, Gin, Triple Sec, Blue Cura-cao, OJ, Pineapple and a splash of sour

## Starters

**Angry Edamame 7**—Edamame tossed in a dry spicy seasoning!

## CRABBY MONDAY

**\$5.00 OFF CRAB LEGS!**

1 lbs. Or 2 lbs. SNOW CRAB \$25 - \$50

lbs or 2 lbs KING \$60 - \$115

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

## Shucks Chef's Specials

(Available all through July, all 3 Locations)

### Fishmonger Caesar Salad 17

Crispy Haddock on a bed of romaine with red onion & parmesan tossed with house made Caesar dressing

### Crescent City Etouffee 20

Crispy oysters & shrimp atop a bed of stewed tomatoes, celery, peppers & onions. Drizzled with cajun remoulade, paired with steamed rice

### Ceviche Tower 22

Traditional style ceviche with shrimp, scallops & octopus in lime juice, layered in a tower with tomato, red onion, cucumber & jalapeños. Topped with hot sauce and avocado

## SPECIAL ENTREES

### Seafood Enchiladas 24

Haddock, lobster, shrimp, wallaye stuffed enchiladas topped with a creamy poblano sauce, served with dirty rice and napa cabbage baja slaw

### NOLA Style Tilapia 21

Blackened tilapia in a creamy Cajun shrimp sauce. Served with red beans and rice

### Walleye Po Boy 17

Crispy bites of walleye on a grilled hoagie with a muffaletta relish, topped with remoulade. Served with baby cakes and slaw

### Sirloin Steak 28

Grilled medium, with cheesy scalloped potatoes and asparagus

## Dessert

**Key Lime Pie 6**

**Chocolate Flan 10**

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