

# Shucks Downtown Specials

Thursday, August 1st

## Raw Bar Oysters\*

**Village Bay 2.50 (Prince Edward Island)**

*Clean salinity, hint of hazelnut, clean finish*

**Irish Point 2.90 (Prince Edward Island)**

*Superb Meats w/ excellent salinity*

**Fortune 2.70 (Prince Edward Island)**

*Sharp brine, crunchy meats, sweet vegetal finish*

**Beausoleil 3.10 (Massachusetts)**

*Deep cup, briny and sweet*

**East Point 2.00 (Delaware)**

*Plump meats 1and mild, with a nice brine.*

**Roundabout (2 of each oyster) \$26**

*Ask about our MIGNONETTE*

## Featured Beer, Wine and Cocktails

Kros Strain Fairy Nectar IPA 7.75

Brickway Omaha Style Juicy IPA 6.00

Utepils Helles 8.25

Utepils Hefeweizen 8.25

Green's Gluten Free IPA 8.00

NA Golden Road Mango Cart 6.00

NA Lakefront Eastside Dark Ale 6.25

NA Lakefront Extended Play Pale Ale 6.25

NA NOPE Golden Ale 8.00

## South Dakota Smash 12

Clay Turner Bourbon or Rye whiskey ole' fashion

## Blue Lagoon 10

Vodka, Rum, Tequila, Gin, Triple Sec, Blue Curacao, OJ,

Pineapple and a splash of sour and grenadine

## CLAM CHOWDA!!

**Cup — 6 Bowl — 9**

New England, Manhattan, Rhode Island

Flight of all three chowders — 12

## Starters

**Fried Mushrooms**— with creole ranch 8

**Fried Green Beans** — with creole ranch 8

**Spinach Artichoke Dip** - with baguette 10

## Dessert

**Key Lime Pie 6**

**Triple Chocolate Cake 10**

## Shucks Chef's Specials

(Available all through July, all 3 Locations)

### Spicy Cilantro Lime Chicken 17

Tender & juicy chicken breast with south-western **SOLD OUT** With bacon blue cheese mashed potatoes and sauteed brussels

### Ancho Chili Salmon Bowl 20

Ancho chili rubbed salmon on Mexican rice with corn & black bean salsa with a chipotle cream sauce

### Blackened Salmon Alfredo 26

Blackened salmon over fettuccine with peppers, garlic, and roasted shallots in a creamy blue cheese alfredo. Served with baguette bread

## SPECIAL ENTREES

### Bacon Wrapped Shrimp 24

Jumbo bacon wrapped shrimp topped with chipotle cream sauce, paired with Spanish rice and tossed greens with a lemon vinaigrette dressing

### NOLA Style Tilapia 20

Blackened Tilapia smothered in lobster sauce and topped with blackened shrimp served with red beans and rice

### Whole Catfish Dinner 20

Whole fried catfish served with fries & slaw

## 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**

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