

# Shucks Downtown Specials

Wednesday, September 4th

## Raw Bar Oysters\*

**S.W. Sensation 3.10 (Prince Edward Island)**

*Deep salty brine and meatiness*

**Glacial Bay 2.70 (New Brunswick)**

*Medium Brine and sweet finish*

**Salutation Cove 2.80 (Prince Edward Island)**

*Deep cup with a salty and sweet finish*

**Mer Bleue 2.60 (New Brunswick)**

*Clean, slightly Briny with a sweet finish*

**East Point 2.00 (Delaware)**

*Plump meats, mild flavor with a nice brine.*

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

*Ask about our MIGNONETTE*

## Shucks Chef's Specials

(Available all through September, all 3 Locations)

### Blackened Mahi Tacos 19

Two crispy tacos filled with Blacked Mahi, napa cabbage with spicy mango avocado salsa. With Spanish rice and elote

### Salmon and Loaded Grits 25

Crispy salmon atop Andouille sausage in a creole cream sauce over yellow grits with chopped bacon and shrimp

### Smokehouse Reuben 16

Flying Pig corn beef on a toasted marble rye with Swiss cheese and Russian dressing.

## Featured Beer, Wine and Cocktails

Utepils Helles 8.25

Utepils Hefeweizen 8.25

Utepils Receptional German Festbeir 8.25

Millstream Oktoberfest 8.25

Kona Big Wave Golden Ale 6.00

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

**Bloody and a BOMB 12.00** - Shucks Bloody

## Starters

**Crispy Mango Habanero Shrimp—9** with ranch

**Spicy Stuffed Clams - 12**

stuffed with peppers and onions. Topped with parmesan cheese and bread crumbs. Served with bread

**Fried Mushroom 8** — with Creole Ranch

## OYSTER WEDNESDAY

**EAST POINTS ~ 1.50 a piece ALL DAY!**

*Dine-in only*

**TWELVE PEEL & EAT SHRIMP 5**

*Dine-in only*

**SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM**

## SPECIAL ENTREES

### Deep Sea Mahi 24

Seared Mahi Mahi topped with lobster sauce and lump crab. Served with white rice and sauteed veggies

### Walleye Poboy 18

Served with Cajun fries and slaw

### Garlic Parm Shrimp Skewers

**1 -\$12 2-\$17 3-\$21**

Served with white rice and sautéed vegetables

### Salmon Skewers 23

Two salmon skewers with peppers and red onions grilled to perfection paired with a Mediterranean white rice and finished with a Greek yogurt dill sauce

### Jamaican Jerk Monkfish 20

Blackened Monkfish, topped with mango pico de gallo served with red beans and rice

## Dessert

**Key Lime Pie 6**

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