

# Shucks Downtown Specials

Wednesday, October 30th

## Raw Bar Oysters\*

**Cupid's Choice 3.10 (Prince Edward Island)**

*Deep cups with plump meats, blast of brininess*

**Orleans 2.80 (Massachusetts)**

*Mild flavor with plump juicy meat*

**Black Magic 2.70 (Prince Edward Island)**

*Meaty with a slight brine and vegetable finish*

**Pink Moon 2.60 (Prince Edward Island)**

*Creamy meats, perfect balance of salt*

**East Point 1.50!! (Delaware)**

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

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

*Ask about our MIGNONETTE*

## Featured Beer, Wine and Cocktails

Fair State Festbier 7.50

Site 1 Bones Are Their Money IPA 9.00

Site 1 Rover Red IPA 9.00

NA Lakefront Eastside Dark Ale 6.50

NA Lakefront Extended Play Pale Ale 6.50

NA Lakefront Riverwest Amber Ale 6.50

**Bloody and a BOMBER 12.00**

Shucks Bloody Mary with a Miller High Life

## Soups/Starters

**Gator Bites 13** - Served with Creole Ranch

**Fried Okra 8** - Served with Creole Ranch

**Roasted Buffalo Cauliflower 10** - Served with Blue Cheese

## OYSTER WEDNESDAY

**EAST POINTS ~ 1.50 a piece ALL DAY! 5.00 Peel N' Eat Dozen**

*(Dine-in only)*

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

## Dessert

**Key Lime Pie 6**

**Oreo Cake 12**

## Shucks Chef's Specials

(Available all through October, all 3 Locations)

### Angel Hair Jumbo Shrimp Scampi 25

Tender shrimp, Kalamao olives, sun dried tomatoes and onion in a delicate lemon-basil butter sauce with angel hair. Topped with feta and served with baguette bread

### California Chicken Sandwich 16

Grilled chicken breast topped with sautéed mushrooms, Swiss cheese and avocado drizzled with southwestern sauce. Served with French fries and a pickle

### Oscar Salmon 29

Fresh Atlantic salmon topped with hollandaise sauce and crab meat. Served with roasted red potatoes and grilled asparagus.

## SPECIAL ENTREES

### Beer Battered Walleye 22

Served with house made chips and coleslaw

### Snow Crab Scampi Style Pasta 38

Our famous shrimp scampi pasta accompanied by half a pound of snow crab legs and baguette bread

### Salmon Rice Bowl 22

Salmon with a sweet Asian sauce over a bed of 5 grain rice and broccoli

### Deep Sea Mahi Mahi 24

Seared Mahi topped with lump Crab meat and lobster sauce. Served with veggies and white rice

### Walleye Po Boy 18

Served with Cajun Fries and garnished with coleslaw

### NOLA Style Tilapia 22

Blackened Tilapia smothered in a creamy Cajun sauce and topped with blackened shrimp served with red beans and rice

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