

# Shucks Downtown Specials

Friday, Nov 29th

## Raw Bar Oysters

**Harvest Moon 3.10 (Rhode Island)**

*Firm meats, brine finish*

**Irish Point 2.80 (Maine)**

*Mildly sweet w/ lemon zest*

**Midnight Kiss 2.70 (Washington)**

*Plump meats, slight mineral flavor, citrus finish*

**Black Magic (Prince Edward Island) 2.60**

*Meaty, smooth salinity, vegetal finish*

**East Point 2.00 (Delaware)**

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

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

*Ask about our MIGNONETTE!!*

## Featured Beer, Wine and Cocktails

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

Samuel Smiths Perry Cider 9.00

Samuel Smiths Apple Cider 9.00

**Flying Jay 9.00!!** Classic Long Island with a little  
**Nebraska BLUE!!**

## Soups/Starters+

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

**Chicken Wings 14** - Your choice of Buffalo, Parmesan garlic, or BBQ wings served with ranch

## **Seafood Boil \$90**

Two pounds of seafood. Including: Snow Crab, Dungeness Crab, Lobster Tail, Jumbo Shrimp, Green Lip Mussels, & Andouille Sausage served

## Dessert

**Key Lime Pie 6**

**Pumpkin Cake 10**

## Shucks Chef's Specials

(Available all through November, all 3 Locations)

### **Seafood Quiche 17**

House made quiche with lobster, shrimp and crab baked into a beautiful quiche with onions, spinach and muenster cheese all topped with lobster sauce. Paired with greens lightly tossed in our Lemon Vinny.

### **Scallops & Bucatini 28**

Jumbo seared scallops over Greg's favorite De Cecco bucatini with sautéed baby Portobello mushrooms, shallots, & arugula with a touch of brandy and porcini butter, finished with shredded Romano. Served with grilled bread.

### **Tex-Mex Po'boy 17**

An inspired Po'boy with ancho chile shrimp, re-fried black beans, sautéed peppers & onions. Topped with a spicy chipotle drizzle on a toasted hoagie served with creole fries and slaw.

## SPECIAL ENTREES

### **Shrimp & Grits 22**

Stone grits topped with a creamy creole sauce, sautéed shrimp and andouille sausage. Garnished with green onions. Served with baguette bread

### **Whole Catfish Dinner 22**

Bone in catfish deep fried served with fries and slaw.

### **Walleye Po Boy 18**

Served with Cajun Fries and garnished with cole slaw

### **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

