

# Shucks Downtown Specials

Thursday, January 9th

## Raw Bar Oysters

**Frost Bite 3.20 (Rhode Island)**

*Full Meats, full brine, subtle sweet finish*

**Hammerhead 2.90 (Massachusetts)**

*Strong salty flavor with a slight brine*

**Southwest Sensation 2.80 (Prince Edward Island)**

*Deep salty brine with a healthy meatiness*

**Lucky Lime 2.70 (Prince Edward Island)**

*Unique organic flavor with a twist*

**East Point 2.00 (Delaware)**

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

**Roundabout (2 of each oyster) \$28**

*Ask about our MIGNONETTE*

*Add a bottle of Champagne to your Roundabout \$25*

## Featured Beer, Wine and Cocktails

Glacial Till Orange Dream! 6.50

NA Lakefront Eastside Dark Ale 6.50

NA Lakefront Riverwest Amber Ale 6.50

Central Waters Mud Puppy Porter 7.50

Central Waters Satin Solitude Stout 7.50

**Bow Chicka WOW 8.50** (16oz Carmel Chocolate Bock)

**Bloody and a BOMBER! 14**

## Soups/Starters

**Fried Mushrooms- 8** served with creole ranch

**Seafood Boil \$90**

Two pounds of seafood. Including: Snow Crab, Lobster Tail, Jumbo Shrimp, Green Lip Mussels, & Andouille Sausage served with, potatoes, onions, corn on the cob, baguette bread and all the butter you could want!

## 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**

## Shucks Chef's Specials

(Available all through January, all 3 Locations)

**South Pacific Mahi Sandwich 20**

Crispy Mahi on grilled ciabatta with a sweet heat Asian slaw and yellow curry aioli.

Served with salt & pepper chips

**Chicken & Orzo Pasta Toss 18**

Chopped chicken over orzo with sun dried tomatoes, artichoke hearts, spinach, olives in a tomato ragout

**Neptune pasta 28**

Jumbo shrimp, mussels, calamari, baby clams, tomato, basil, herb butter and a touch of crushed red pepper & white wine.

Tossed with De Cecco's Mafaldine pasta (think skinny lasagna) with grilled Baguette bread

## 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

**NOLA Style Tilapia 18**

Blackened Tilapia topped with a Cajun alfredo sauce and blackened shrimp. Served with red beans and rice.

## Dessert

**Key Lime Pie 6**