

Shucks Downtown Specials

Tuesday, February 4th

Raw Bar Oysters

Katama 3.00 (Massachusetts)

Mixes intense brine with creamy roundness

Cupids Choice 3.10 (Prince Edward Island)

Deep cup with plump meats, blast of brine

East Point 2.50 (Delaware)

Plump meats, mild flavor with a nice brine.

Ask about our **MIGNONETTE**

Featured Cans and Bottles

Central Waters Mud Puppy Porter **7.50**

Central Waters Satin Solitude Stout **7.50**

Kros Strain Fairy Nectar **8.00**

Brickway Omaha Styleee IPA **6.50**

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

Gluten Free

Lakefront New Grist Pilsner **6.50**

Green's Pale Ale (16.9 oz Bottle) **9.00**

High Noon Iced Tea **8.50**

Non-Alcoholic

NA Mango Cart **6.50**

Bud Zero **6.00**

Mich Ultra Zero **6.00**

NA White Claw **6.00**

B. Nektar Tangerine and Gin Tonic Mocktail **8**

B. Nektar Grapefruit Paloma Mocktail **8**

ON SPECIAL: KONA BIG WAVE 4.50!

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

Shucks Chef's Specials

(Available all through February, all 3 Locations)

Crispy Cajun Basa 17 

With cakes, slaw, & Cajun remoulade

Bacon Wrapped Shrimp & Grits 26

Creamy stone ground yellow grits in a Cajun cream sauce with bacon wrapped shrimp

Chicken Marsala 16

Chicken with Marsala wine sauce & mushrooms. With mashed potatoes and green beans

SPECIAL ENTREES

Salmon Philly 17 

Seared salmon with green bell peppers, onions, and mushrooms on a toasted hoagie with provolone cheese. Served with Cajun fries and a pickle

Shrimp Etouffee 18 

Classic Cajun bayou rice dish with sautéed shrimp

STARTERS

Fried Mushrooms 8 - served with creole ranch

Mango Habanero Crispy Shrimp— 10

Garlic Parm Crispy Shrimp—10

Dessert

Key Lime Pie 6

Caramel Cheesecake 8