

# Shucks Downtown Specials

Wednesday, March 12th

## Raw Bar Oysters

**Pemaquid 3.20 (Maine)**

*Medium brine with a sweet finish*

**Beau Soleil 3.30 (New Brunswick)**

*Mild, briny, sweet finish]*

**Momma Mia 3.10 (Maine)**

*Classic brine with a clean crispy flavor*

**Barnstable 2.90 (Maine)**

*Crisp clean buttery flavor with a hint of brine*

**East Point 2.00 (Delaware)**

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

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

**\*Ask about our MIGNONETTE**

## Featured Cans and Bottles

Central Waters Satin Solitude Stout **7.50**

Kros Strain Fairy Nectar **8.00**

Brickway Omaha Style IPA **6.50**

**Gluten Free** 

Lakefront New Grist Pilsner **6.50**

High Noon Iced Tea **8.50**

**Non-Alcoholic**

NA Mango Cart **6.50**

NA White Claw **6.00**

B. Nektar Tangerine & Gin Tonic Mocktail **8.00**

**Let's Get Fresh 8.50!!!** Absolute Lime mixed with soda, sprite and a splash of cran!!

## Starters/Soups:

**Mango Habanero or Garlic Parm Shrimp 10** served with ranch 

**Popcorn Crawfish 12** served with cocktail sauce 

**Bruschetta 10** Served on grilled baguette

**Humus 8** Served with fresh veggies and topped with a chili crunch

## Dessert

**Key Lime Pie 6**

## Shucks Chef's Specials

(Available all through March, all 3 Locations)

**Cajun Meatloaf 18**

Served over Jalapeno Cornbread style Texas Toast alongside garlic mashed potatoes topped with red pepper crawfish gravy and crispy green beans

**Lobster Stuffed Shrimp 28**

Extra-Jumbo shrimp stuffed generously and cooked to perfection topped with lobster sauce, served with sautéed veges and white rice

**Lemon Caper Trout 22**

Seared Trout finished with a lemon caper sauce, served with roasted Yukon golden potatoes, and sautéed broccoli

## Special Entrees

**Crawfish or Shrimp Etouffee 23**

Classic Cajun etouffee with sautéed shrimp or crawfish tossed in a spicy red sauce served with white rice and baguette bread

**Beer Battered Walleye 20**

Beer battered walleye fried paired with a spicy tartar sauce and served alongside Cajun fries and slaw

**Jumbo Seared Scallops 32**

Three jumbo seared scallops served with mushroom risotto and asparagus.

## Oyster Wednesday

**EAST POINTS ~ 2.00 a piece ALL DAY!**

**7.00 Peel N' Eat Dozen**

*(Dine-in only)*

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