

SHUCKS DOWNTOWN

Friday, November 10th

Raw Bar Oysters*

North Shore Gold 2.60

(New Brunswick)

Deep cup with great texture flavored with salt & butter

Salt Grass 2.20

(Prince Edward Island)

Salty up front with a very clean, crisp finish

Thunder Cove 3.10

(Prince Edward Island)

Perfect combination of sweet and salty

Damariscotta 2.50

(Maine)

Salty, full bodied with a clean finish

East Point 1.95

(Chesapeake Bay)

Mild flavor with medium meats

Roundabout (2 of each oyster) \$24

North Shore Gold \$28/Dozen

***ask for our homemade mignonette*

Featured Beer, Wine and Cocktails

Shiner Cheer 6.25

Brickway Omaha Stylee Juicy IPA 6.00

Kros Strain Fairy Nectar IPA 7.75

Miller High Life 4.00

Coors Original 4.50

Rubia Cabernet (Napa Valley) 10.50/glass

Sea Glass Pinot Noir (Central Coast) 9/glass

Clay Turner Whiskey (South Dakota) 10

NA Golden Road Mango Cart 6.00

NA Lakefront Brewery Eastside Dark Ale 6.25

NA Lakefront Extended Play Pale Ale 6.25

STARTERS and SOUPS

Oyster Stew

Cup 6 | Bowl 9

Pork Hatch Chili Verde Soup

Cup 6 | Bowl 9

Salmon Belly Satay 12

Salmon belly served with creamy peanut sauce, over seaweed salad and a drizzle of sweet Thai chili

Black and Blue Oysters 14

Grilled oysters topped with bacon and blue cheese

Shucks Chef's Specials

(Available all through November, all 3 Locations)

Tuscan Stuffed Chicken 18

Seared chicken breast stuffed with creamy sun dried tomato and spinach. Served with garlic mashed potatoes and Brussel spouts

Blackened Mahi 24

Blackened Mahi with charred jalapeno & corn pico de gallo. Served with crispy butternut squash, Brussel spouts & cilantro rice

Lemon Caper Steelhead Trout 24

Seared steelhead with touch of lemon caper butter paired with Mediterranean style veggies & crispy smashed potatoes drizzled with creamy blue cheese

SPECIAL ENTREES

Whole Catfish Dinner 20

Golden, fried whole catfish served with Cajun fries, coleslaw, and house made tartar sauce

Angels on Horse Back 17

8oz Angus patty with bacon, fried oysters and cocktail sauce. Served with fries

Clams Marinara 20

Steamed clams with generous helping of clams in a hearty, tomato sauce with spinach. Topped off with parmesan cheese and a side of baguette bread

Shuckin' Turducken Bowl 16

A heaping bed of garlic mashed potatoes, with savory Turducken bites and a Turducken gravy, sprinkled with Muenster cheese and bacon

Dessert

Key Lime Pie 6

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