# SHUCKS DOWNTOWN

Tuesday, January 30th

# Raw Bar Oysters\* North Shore Gold 2.60

(Prince Edward Island)

Salty start with notes of cucumber

East Point 2.00

(Chesapeake Bay)

Mild flavor with medium meats

# Featured Beer, Wine and Cocktails

Green's Gluten Free Pale Ale 7.00

Green's Gluten Free Lager 7.00

Kros Strain Fairy Nectar IPA 7.75

Site One Attack of the Mole (16oz) 6.50!

Miller High Life 4.00

Coors Original 4.00

Blake's Ginger Lime Mule (GF) 6.25

NA Golden Road Mango Cart 6.00

NA Lakefront Eastside Dark Ale 6.25

NA Lakefront Extended Play Pale Ale 6.25

NA It's Not a SIN Wine 12

Pineapple Under the Sea 14

**Aperol Spritz 9.50** 

**Greg and Sonic 12** 

#### **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!

# STARTERS/SOUP:

Fried Mushroom 8 with creole ranch

**Shrimp Tempura 10** with housemade aoili

# Shucks Chef's Specials

(Available all through January, all 3 Locations)

#### Mediterranean Calamari Appetizer 15

Panko crusted criai in apperoncini, yellow onions and man bell peppers with a lemon basil aioli

#### The Greuben 17

Crispy golden Grouper, on toasted marble rye with sauerkraut and Russian dressing, served with chips and a pickle

#### **Swordfish Veracruz 24**

Seared swordfish finished with a tangy tomato, olive, jalapeno and caper Veracruz sauce on top, served with white rice and asparagus

# SPECIAL ENTREES

#### **Whole Catfish Dinner 20**

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

# **California Style Salmon BLT 17**

Classic salmon BLT on a herb ciabatta bun with jalapenos and avocado, with a drizzle of house remoulade and a side of potato chips

# **Shrimp and Grits 22**

Homemade, stone ground cheesy grits topped with sauteed shrimp, and green onion garnish

# **Bacon Wrapped Scallops 25**

Wrapped in Flying Pig bacon and sauteed to perfection, served with green bean risotto

# Shrimp Skewers 13/18/23

Salmon glazed with a savory bourbon sauce paired with saffron rice and asparagus

#### Dessert

Key Lime Pie 6 Vanilla Pudding Cake 10

<sup>\*</sup> consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness