

Shucks Downtown Specials

Monday, October 21st

Raw Bar Oysters*

Island Pearl 3.10 (Prince Edward Island)

Briny taste with a clean finish

Irish Point 2.80 (Prince Edward Island)

Superb meats, excellent salinity

Summer Love 2.70 (Prince Edward Island)

Creamy meats, salt & mineral finish

Bad Boy 2.60 (Nova Scotia)

Medium salinity and a clean finish

East Point 2.00 (Delaware)

Plump meats, mild flavor with a nice brine.

Roundabout (2 of each oyster) \$26

Ask about our MIGNONETTE

Featured Beer, Wine and Cocktails

Fair State Festbier 7.50

Site 1 Bones Are Their Money IPA 9.00

Site 1 Rover Red IPA 9.00

NA Lakefront Eastside Dark Ale 6.50

NA Lakefront Extended Play Pale Ale 6.50

NA Lakefront Riverwest Amber Ale 6.50

Bloody and a BOMBER 12.00

Shucks Bloody Mary with a Miller High Life

Starters

Tempura Veggie Medley 12— served with cayenne horseradish aioli

Post Gumbo DAYS

*Original Gumbo

*Crawfish

*Alligator

*Turducken

*Root Vegetable

\$5.50 Cup / \$8.00 Bowl

Flight of three \$10.00 (Dine in ONLY)

Dessert

Key Lime Pie 6

Cheesecake with Berries 9

Shucks Chef's Specials

(Available all through October, all 3 Locations)

Angel Hair Jumbo Shrimp Scampi 25

Tender shrimp, Kalamata olives, sun dried tomatoes & spinach in a delicate lemon-basil butter sauce with angel hair. Topped with feta and served with baguette bread

California Chicken Sandwich 16

Grilled chicken breast topped with sautéed mushrooms, Swiss cheese and avocado drizzled with southwestern sauce. Served with French fries and a pickle

Oscar Salmon 29

Fresh Atlantic salmon topped with hollandaise sauce and crab meat. Served with roasted red potatoes and grilled asparagus.

SPECIAL ENTREES

Beer Battered Walleye 22

Served with house made chips and coleslaw

Tempura Battered Shrimp 18

Tempura fried shrimp basket served with Cajun fries and coleslaw

Snow Crab Scampi Style Pasta 38

Our famous shrimp scampi pasta accompanied by half a pound of snow crab legs and baguette bread

Salmon Rice Bowl 22

Salmon with a sweet Asian sauce over a bed of 5 grain rice and broccoli

Nola Style Monkfish 22

Monkfish covered in a creamy creole sauce topped with shrimp severed with red beans and rice

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

1 lbs. Or 2 lbs. SNOW CRAB \$25 - \$50

1 lbs or 2 lbs KING \$70 - \$125

Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter

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