

# Shucks Downtown Specials

Saturday, October 5th

## Raw Bar Oysters\*

**Wellfleet 3.10 (Massachusetts)**

*Plump and tender with a balanced creamy brine*

**Moon Dancer 2.70 (Maine)**

*Sweet and salty oyster*

**Mer Bleue 2.80 (New Brunswick)**

*Mild brine w/ crisp flavor*

**Summer Love 2.60 (Prince Edward Island)**

*Creamy meat with a salt and mineral finish*

**East Point 2.00 (Delaware)**

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

**Roundabout (2 of each oyster) \$25**

*Ask about our MIGNONETTE*

## Featured Beer, Wine and Cocktails

Utepils Hefeweizen 8.50

Utepils Receptional German Festbier 8.50

Millstream Oktoberfest 8.50

Fair State Festbier 7.50

NA Lakefront Eastside Dark Ale 6.50

NA Lakefront Extended Play Pale Ale 6.50

NA Lakefront Riverwest Amber Ale 6.50

**Mangonada 13.00** House Vodka or Tequila, Mango Nectar, dash of lime, Swirl of Chimoy with a Tajin Rim

**\$5.00 Modelo Especial & Kona Big Wave TALL**

## BOYS!!

## Starters

**Tempura Veggie Medley 12**—served with cayenne horseradish aioli

## Dungeness Crab Legs

Served with dirty rice and sautéed veggies

1 lbs. 35

2 lbs. 65

## 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

### Bacon Wrapped Scallops 28

Bacon wrapped scallops served on a bed of mushroom risotto with baguette bread.

### 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

### NOLA Style Grouper 22

Blackened grouper in a creamy shrimp sauce. Served with red beans and rice

### Snow Crab Scampi Style Pasta 35

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

## Dessert

**Key Lime Pie 6**

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