

Shucks Downtown Specials

Wednesday, November 19th

Raw Bar Oysters

Black Point 3.10 (Nova Scotia)

Faintly sweet but salty with a cucumber finish

Pemaquid 2.80 (Maine)

Mildly sweet w/ lemon zest

Sassy 2.70 (Prince Edward Island)

Distinct sweet brine with balanced salt

Midnight Kiss (Rhode Island) 2.60

Bold salinity with an even sweeter finish

East Point 2.00 (Delaware)

Plump meats, mild flavor with a nice brine.

Roundabout (2 of each oyster) \$26

Served with house made Cocktail sauce, lemons, crackers, and horseradish.

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

Samuel Smiths Perry Cider 9.00

Samuel Smiths Apple Cider 7.50

Bloody and a BOMBER 14.00

Shucks Bloody Mary with a Miller High Life Tallboy

Soups/Starters

Gator Bites 13 - Served with Creole Ranch

Fried Okra 8 - Served with Creole Ranch

Chicken Wings 14 - Your choice of Buffalo, Parmesan garlic, or BBQ wings served with ranch

Oyster Stew!!!

Cup - 7.00 Bowl - 10.00

OYSTER WEDNESDAY

EAST POINTS ~ 1.50 a piece ALL DAY!

5.00 Peel N' Eat Dozen

(Dine-in only)

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

Shucks Chef's Specials

(Available all through November, all 3 Locations)

Seafood Quiche 17

House made quiche with lobster, shrimp and crab baked into a beautiful quiche with onions, spinach and muenster cheese all topped with lobster sauce. Paired with greens lightly tossed in our Lemon Vinny.

Scallops & Bucatini 28

Jumbo seared scallops over Greg's favorite De Cecco bucatini with sautéed baby Portobello mushrooms, shallots, & arugula with a touch of brandy and porcini butter, finished with shredded Romano. Served with grilled bread.

Tex-Mex Po'boy 17

An inspired Po'boy with ancho chile shrimp, re-fried black beans, sautéed peppers & onions. Topped with a spicy chipotle drizzle on a toasted hoagie served with creole fries and slaw.

SPECIAL ENTREES

Shrimp & Grits 22

Stone grits topped with a creamy creole sauce, sauteed shrimp and andouille sausage. Garnished with green onions. Served with baguette bread

Whole Catfish Dinner 22

Bone in catfish deep fried served with fries and slaw.

Deep Sea Mahi Mahi 24

Seared Mahi topped with lump Crab meat and lobster sauce. Served with asparagus and white rice

Walleye Po Boy 18

Served with Cajun Fries and garnished with cole slaw

NOLA Style Tilapia 22

Blackened Tilapia smothered in a creamy Cajun sauce and topped with blackened shrimp served with red beans and rice

Dessert

Key Lime Pie 6