

Shucks Downtown Specials

Wednesday, Dec 4th

Raw Bar Oysters

Barn Stable 3.10 (Massachusetts)

Deep cup, briny and sweet

Sassy Malpeque 2.80 (Prince Edward Island)

Distinct sweet brine, balanced with a salty snap

Pink Moon 2.70 (Prince Edward Island)

Creamy meats, with a perfect balance of brine

Black Point (Massachusetts) 2.60

Briny, creamy yet firm meats & a sweet seaweed finish

East Point 1.50 (Delaware)

Plump meats, mild flavor with a nice brine.

Roundabout (2 of each oyster) \$26

Ask about our MIGNONETTE!!

Featured Beer, Wine and Cocktails

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 9.00

Bloody and a BOMB! 14

Soups/Starters

Gator Bites 13 - Served with Creole Ranch

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

Seafood Boil \$90

Two pounds of seafood. Including: Snow Crab, Lobster Tail, Jumbo Shrimp, Green Lip Mussels, & Andouille Sausage served with, potatoes, onions, corn on the cob, baguette bread and all the butter you could want!

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 December, all 3 Locations)

*Treat Yourself to Something Spectacular with our Holiday Indulgence Menu! *

Ginger Garlic Chilean Sea Bass 38

Seared Chilean sea bass with ginger soy reduction over brown rice & red quinoa and sweet sesame Asian slaw. Finished with pickled red ginger, cilantro & sesame seeds

Seafood Cioppino 29

Our take on a classic fisherman's stew. Clams, green lip mussels, jumbo shrimp, haddock & snow crab all in a rich & savory tomato broth. Served with grilled baguette

Lobster Tail Dinner 75

A perfectly steamed 14oz Lobster Tail with lemon garlic creole butter. Paired with grilled asparagus & roasted blue cheese potatoes

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.

Scallops & Bucatini 28

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

NOLA Style Tilapia 22

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