

# Shucks Downtown Specials

Friday, February 14th

## Raw Bar Oysters

**Sweetheart 3.00 (Prince Edward Island)**

*The delightful combo of sweet & salty, sure to impress your sweetheart*

**First Kiss 2.90 (Rhode Island)**

*They're briny. They're buttery. Their sweet finish turns a good night into a special occasion*

**Bare Naked 3.30 (Price Edward Island)**

*Enchanting blast of brine from these lovable oysters will leave you feeling like you were hit by Cupid's arrow*

**Cupid's Choice 3.10 (Prince Edward Island)**

*Deep Cup with briny finish*

**East Point 2.50 (Delaware)**

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

**Round About (2 of each oyster) \$29**

*Ask about our MIGNONETTE*

## Featured Cans and Bottles

Central Waters Mud Puppy Porter **7.50**

Central Waters Satin Solitude Stout **7.50**

Kros Strain Fairy Nectar **8.00**

Brickway Omaha Stylelee IPA **6.50**

### Gluten Free

Lakefront New Grist Pilsner **6.50**

Green's Pale Ale (16.9 oz Bottle) **9.00**

High Noon Iced Tea **8.50**

### Non-Alcoholic

NA Mango Cart **6.50**

Bud Zero **6.00**

Mich Ultra Zero **6.00**

NA White Claw **6.00**

B. Nektar Tangerine and Gin Tonic Mocktail **8**

## STARTERS

**Fried Mushrooms 8** served with creole ranch

## Seafood Boil \$90

3 lbs of food all for 2! Shrimp, clams, mussels, split lobster tail, Snow crab, Dungeness crab, onions, house rice and house smoked andouille sausage topped with Cajun butter and baguette bread!  
Served with MORE BUTTER!!!!

## Shucks Chef's Specials

(Available all through February, all 3 Locations)

**Crispy Cajun Basa 17**

With cakes, slaw, & Cajun remoulade

**Bacon Wrapped Shrimp & Grits 26**

Creamy stone ground yellow grits in a Cajun creams sauce with bacon wrapped shrimp

**Chicken Marsala 16**

Chicken with Marsala wine sauce & mushrooms. With mashed potatoes and green beans

## SPECIAL ENTREES

**Lobster Stuffed Sole 24**

Seared sole stuffed with lobster mix and topped with lobster sauce. Served with white rice and veggies

**Citrus Seared Sablefish 20**

Deliciously seared sablefish paired with broccoli and white rice

**Blackened Swordfish 23**

Topped with a mango pico de gallo and served with red beans and rice.

**Deep Sea Mahi 24**

Seared mahi topped with lobster sauce and lump crab. Served with white rice and veggies

**BASIL BUTTER SCALLOPS 32**

3 Jumbo U-10 Scallops seared to perfection with a basil butter topper. Served with Cauliflower mash and Crispy Crab Risotto Balls

## Dessert

**Key Lime Pie 6**

**Red Velvet Cake 12**