

# Shucks Downtown Specials

Wednesday, February 19th

## Raw Bar Oysters

**Wellfleets 3.00 (Massachusetts)**

*Plump and tender w/ some sweetness and brine*

**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 (Prince 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 Style 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

**Mango Habanero Shrimp 10** served with ranch

**Garlic Parmesan Shrimp 10** served with ranch

**Crispy Fired Wings 14** (6) Garlic Parm, Buffalo, BBQ and Mango Habanero

## Dessert

**Key Lime Pie 6**

## 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 cream 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

**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

**Lemon Pepper Artic Char 22**

Artic Char seared with lemon pepper. Served with roasted red potatoes and broccoli

## 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! And all the butter you could want

## OYSTER WEDNESDAY

**EAST POINTS ~ 2.00 a piece ALL DAY!**

**7.00 Peel N' Eat Dozen**

*(Dine-in only)*

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