

SHUCKS DOWNTOWN

Thursday, March 28th

Raw Bar Oysters*

Johns River 2.90

(Maine)

Deep cup medium salinity

South Lake 2.80

(Prince Edward Island)

Briny up front, mineral flavoring, and vegetable finish

Duxbury 2.70

(Massachusetts)

Slightly sweet with a hint of seaweed, medium salinity

Black Point 2.60

(Prince Edward Island)

Faintly sweet with a salty cucumber finish

East Point 2.00

(Chesapeake bay)

Mild flavor with light salt content

Roundabout (2 of each oyster) \$24

Ask about our MIGNONETTE

Featured Beer, Wine and Cocktails

Green's Gluten Free Pale Ale 7.00

Green's Gluten Free Lager 7.00

Kros Strain Fairy Nectar IPA 7.75

NA Golden Road Mango Cart 6.00

NA Lakefront Eastside Dark Ale 6.25

NA Lakefront Extended Play Pale Ale 6.25

NA It's Not a SIN Wine 12

Blue Jay and Tonic 11 🏀

Turmeon Blue Gin with Tonic and a slice of lime

STARTERS/SOUP:

Buffalo Fried Frog Legs 10 served with ranch

Crab and Artichoke Dip 12 with baguette bread

TACO TUESDAYS AND THURSDAYS

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

\$4.50 Margaritas All Day

Shucks Chef's Specials

(Available all through March, all 3 Locations)

Codwich 17

Crispy Cod on a toasted hoagie bun with lettuce, tomato, onion, & tartar. Served with fries & a pickle

Pesto Penne Pasta 15 Small & 20 Large

Sautéed Shrimp tossed in penne pasta and a pesto sauce. Served with grilled bread

Branzino 30

Cowboy Cut Branzino seared and finished with Ladolemono sauce. Served with cherry tomatoes & crispy potatoes *(No Substitutions on this dish)*

SPECIAL ENTREES

Whole Catfish Dinner 20

Fried whole catfish served with a side of fries and slaw

Walleye Po'boy 17

Golden, crispy walleye on a hoagie bun topped with remoulade, muffaletta relish, lettuce, and tomato served with baby cakes and cole slaw

Seafood Enchiladas 24

Two flour enchiladas filled with shrimp, walleye, haddock, crab, and lobster topped with sour cream. Served with nappa slaw, black bean salsa, and dirty rice

Garlic Parmesan Skewers 22

2 garlic parmesan glazed skewers on top of our steamed rice and sautéed house veggies

Deep Sea Mahi Mahi 24

Seared Mahi Topped with crab and lobster sauce served with white rice and sautéed veggie medley.

Dessert

Key Lime Pie 6

Bunny Trail Cake 12

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