SHUCKS DOWNTOWN

Wednesday, March 27th

Raw Bar Oysters* Johns River 2.90 (Maine) Deep cup medium salinity Plymouth Rock 2.80 (Massachusetts) Threateningly briny, lively clean 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 1.50

(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



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

Salmon Philly 17

Seared Salmon tossed with green peppers, onion, mushrooms, and Swiss cheese. Topped with aioli and served with steak fries

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



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