

SHUCKS DOWNTOWN

Friday, April 19th

Raw Bar Oysters*

Glacier Bay 2.90

(New Brunswick)

Medium salinity with a creamy, buttery finish

Honey Moon 3.10

(New Brunswick)

Deep cups, medium salinity, clean finish

Fortune 2.70

(Nova Scotia)

Sweet with a medium salt content

Maine Isle 2.60

(Maine)

Wild caught, deep cups, depth of texture

East Point 1.50

(Chesapeake Bay)

Mild flavor with light salt content

Roundabout (2 of each oyster) \$27

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

Blake's Pomme Mule Cider 7.50

Ginny and Jim Mule 13

Jim Beam, St. Germain's, Fresh Lime, Ginger Beer

Greg an' Sonic 9

Turnmeon Blue Gin w/ soda and Tonic

Clay Turner Ole' Fashion 12

South Dakota Rye w/ a cherry, sugar and bitters

Shucks Chef's Specials

(Available all through April, all 3 Locations)

Sriracha Haddock 19

Seared haddock in a savory, Sriracha Butter sauce with white rice & sautéed veggies

Kowloon Shrimp Pasta 21

Tender shrimp with bowtie pasta, carrots & celery all tossed in a sweet & tangy sauce

Mediterranean Grouper 24

Seared Grouper topped with a zesty, Greek salad. Paired with spinach & mushroom orzo and grilled asparagus

SPECIAL ENTREES

Whole Catfish Dinner 20

Fried, whole served with a side of fries & slaw

Codwich 18

Fried cod sandwiched topped with lettuce, tomato, onion, & tartar sauce. Served with fries and slaw

Dessert

Key Lime Pie 6