

OYSTERFEST 2024!!!!

East Points 8

Harbor House 13

North Shore Gold 18

Peel N Eat Shrimp 5

(Dine In Only.
Don't forget to tip your Shucker!)



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

Oyster Shooter \$6

Tequila or Jalapeno Vodka

Dos Equis Lager 12oz cans 4.50

Starters/Soups:

Garlic Parmesan Crispy Shrimp 9

Black and Bleu Oyster 14

Oyster Stew 6 cup 9 bowl

Dessert

Key Lime Pie 6

Brownie a la Mode 10

SHUCKS DOWNTOWN

Thursday, April 25th

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

Walleye Po Boy 17

Crispy pieces of walleye on a grilled hoagie with a muffaletta relish, topped with remoulade. Served with baby cakes and slaw

Salmon Bowl 18

Seared salmon finished with a sweet Asian sauce over a bed of grain blended rice and mixed veggies

Angel's on Horse Back 19

8 ounce Angus beef patty, topped with 3 fried oysters and cocktail sauce. Served with fries

Chicken Fried Chicken 16

Golden brown fried chicken smothered in creamy sausage gravy with leek mashed potatoes and green beans