

# SHUCKS DOWNTOWN

Tuesday, April 2st

## Raw Bar Oysters\*

**Shipwreck Select 2.90**

**(Prince Edward Island)**

*Medium brine with grass and mineral flavors*

**South Lake 2.80**

**(Prince Edward Island)**

*Briny up front, mineral flavoring, and vegetable finish*

**Summer Love 3.10**

**(Prince Edward Island)**

*Briny start with a sweet finish*

**North Shore Gold 2.60**

**(Prince Edward Island)**

*Salty with a sweet finish*

**East Point 2.00**

**(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

## 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**

## Dessert

Key Lime Pie 6

Bunny Trail Cake 12

## 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 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

### Garlic Parmesan Shrimp Skewers 22

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

### NOLA Style Mahi-Mahi 22

Blackened Mahi in a creamy Cajun shrimp sauce. Served with red beans and rice

### Deep Sea Mahi-Mahi 24

Seared Mahi topped with crab meat then covered in creamy lobster sauce. Served with white rice and sautéed vegetables

### Lemon Caper Branzino 19

Topped with a tangy lemon caper sauce, served with steamed rice and sautéed veggies