

SHUCKS DOWNTOWN

Monday, April 23rd

Raw Bar Oysters*

Fortune 2.80

(Nova Scotia)

Smooth and Salty

Island Pearl 3.10

(Price Edward Island)

Firm and salty

Katama Bay 2.70

(Massachusetts)

Mixes intense brine with cream, rounded flavor

Summer Love 2.50

(Maine)

Briny start with a creamy butter finish

East Point 2.00

(Chesapeake Bay)

Mild flavor with light salt content

Roundabout (3 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

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 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

NOLA Style Tile Fish 23

Blackened tile fish covered in a creamy Cajun shrimp sauce. Served with red beans and rice

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 broccoli

Dessert

Key Lime Pie 6

Brownie a la Mode 10

