

Shucks Downtown Specials

Tuesday, May 21st

Raw Bar Oysters*

Sex on the Bay 2.50 (New Brunswick)

Medium salinity, sweet, crisp finish

Sweet Petite 2.70 (Massachusetts)

Deep cup, firm meats w/ sweet finish

Village Bay 3.10 (Prince Edward Island)

Well balanced salinity, creamy finish

Island Pearl 2.60 (Prince Edward Island)

Good brine with earthy undertones

East Point 2.00 (Chesapeake)

Mild flavor with light salt content

Roundabout (2 of each oyster) \$25

Ask about our MIGNONETTE

Featured Beer, Wine and Cocktails

Green's Gluten Free Pale Ale 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



Kentucky Mule 9.50

Jim Beam, elderflower liqueur, lime and ginger beer.

South Dakota Smash 12.00

Clay Turner Rye or Bourbon whiskey ole' fashion

Starters

Garlic parmesan crispy shrimp 9

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 May, all 3 Locations)

Clobster Roll 27

Lobster & Crab with just enough citrus mayo to hold it together, on a toasted hoagie with shredded lettuce. Served with chips and slaw.

Try it on a bed of Mixed greens with Creamy Artichoke Dressing

Crispy Cajun Basa 19

Bringing back some Ole' school Shucks. Golden crispy Basa topped with Cajun remoulade, served with baby cakes & slaw

~Spicy~ Cheesy Bacon Wrapped Shrimp 24

Large Shrimp stuffed with Habanero Jack cheese wrapped in bacon with a Cilantro Lime Crema. Paired with stone ground yellow grits & sauteed spinach, mushrooms with blistered cherry tomatoes

SPECIAL ENTREES

Whole Catfish Dinner 20

Fried, whole served with a side of fries & slaw

Kowloon Salmon Rice Bowl 22

Seared salmon with broccoli & white rice with a touch of our Asian inspired Kowloon sauce

Seafood Boil 100

TWO LBS. OF SEAFOOD! Snow Crab Dungeness Crab, Lobster Tail, Jumbo Shrimp, Green lip Mussels & House Made Andouille Sausage served with buttered corn, potatoes, baguette bread & all the butter you could want!

Dessert

Key Lime Pie 6

Brownie a la Mode 10

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