

Shucks Downtown Specials

Friday, August 30th

Raw Bar Oysters*

Conway Royal 3.10 (Prince Edward Island)

beautiful oyster with clean & classic flavor

Glacial Bay 2.70 (New Brunswick)

Medium Brine and sweet finish

Island Pearls 2.80 (Prince Edward Island)

Superb meats, high salinity

Village Bay 2.60 (Prince Edward Island)

Well balanced salinity, with a hint of hazelnut

East Point 2.00 (Delaware)

Plump meats, mild flavor with a nice brine.

Roundabout (2 of each oyster) \$25

Ask about our MIGNONETTE

Featured Beer, Wine and Cocktails

Utepils Helles 8.25

Utepils Hefeweizen 8.25

Utepils Receptional German Festbeir 8.25

Millstream Oktoberfest 8.25

Kona Big Wave Golden Ale 6.00

NA Golden Road Mango Cart 6.00

NA Lakefront Eastside Dark Ale 6.25

NA Lakefront Extended Play Pale Ale 6.25

NA NOPE Golden Ale 8.00

Bloody and a BOMB 12.00 - Shucks Bloody

Starters

Crispy Mango Habanero Shrimp—9 with ranch

Spicy Stuffed Clams - 12

stuffed with peppers and onions. Topped with parmesan cheese and bread crumbs. Served with bread.

Bagel and Lox 16

Plain toasted bagels topped with cold smoked salmon, dill caper cream cheese, red peppers and finished with a balsamic vinaigrette!

Dessert

Key Lime Pie 6

Mango Chantilly Cake 12

Shucks Chef's Specials

(Available all through August, all 3 Locations)

Spicy Cilantro Lime Chicken 17

Tender & juicy chicken breast with southwestern kick. With bacon blue cheese mashed potatoes and sautéed Brussel Sprouts

Ancho Chili Salmon Bowl 20

Ancho chili rubbed salmon on Mexican rice with corn & black bean salsa with a chipotle cream sauce

Blackened Salmon Alfredo 26

Blackened salmon over fettuccine with peppers, garlic, and roasted shallots in a creamy blue cheese alfredo. Served with baguette bread

SPECIAL ENTREES

Walleye Poboy 18

Served with Cajun fries and slaw

Garlic Parm Shrimp Skewers

1 -\$12 2-\$17 3-\$21

Served with white rice and sautéed vegetables

Fresh Argentinian Lemon Caper Trout 22

Skin on seared trout topped with a lemon caper white wine sauce. Served with garlic mash and sautéed broccoli.

Salmon Skewers 23

Two salmon skewers with peppers and red onions grilled to perfection paired with a Mediterranean white rice and finished with a Greek yogurt dill sauce!

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