

Shucks Downtown Specials

Friday, September 27th

Raw Bar Oysters*

Pemaquid 3.10 (Maine)

Mildly sweet with a hint of lemon zest

Bijou 2.70 (New Brunswick)

Creamy meat, salt & mineral finish

Mer Bleue 2.80 (New Brunswick)

Mild brine w/ crisp flavor

Village Bay 2.60 (Prince Edward Island)

Well balanced salinity, with a hint of hazelnut.

East Point 1.50 (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 Hefeweizen 8.50

Utepils Receptional German Festbier 8.50

Millstream Oktoberfest 8.50

Fair State Festbier 7.50

NA Lakefront Eastside Dark Ale 6.50

NA Lakefront Extended Play Pale Ale 6.50

NA Lakefront Riverwest Amber Ale 6.50

Bloody and a BOMB 12.00 Shucks Bloody

Mary with a bomber of Miller High Life

Mangonada 13.00 House Vodka or Tequila, Mango Nectar, dash of lime, Swirl of Chimoy with a Tajin Rim

Starters

Crispy Mango Habanero Shrimp—9 with ranch

Fried Mushroom 8 — with Creole Ranch

Tempura Veggie Medley 12—served with cayenne horseradish aioli

Dessert

Key Lime Pie 6

Chocolate Cake 12

Shucks Chef's Specials

(Available all through September, all 3 Locations)

Blackened Mahi Tacos 19

Two crispy tacos filled with Blackened Mahi, Napa cabbage with spicy mango avocado salsa. Served with Spanish rice and Elote

Salmon and Loaded Grits 25

Crispy salmon atop Andouille sausage in a creole cream sauce over yellow grits with chopped bacon and shrimp

Smokehouse Reuben 16

Flying Pig corned beef on a toasted marble rye with Swiss cheese, sauerkraut and Russian dressing. Served with house chips

SPECIAL ENTREES

Garlic Parm Shrimp Skewers

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

Served with white rice and sautéed vegetables

Nola Style Cod 22

Blackened cod topped with a creamy creole sauce and shrimp served with red beans and rice

Beer Battered Walleye 22

Served with house made chips and coleslaw

Tempura Battered Shrimp 18

Tempura fried shrimp basket served with Cajun fries and coleslaw

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