

Shucks Downtown Specials

Tuesday, October 1st

Raw Bar Oysters*

Wellfleet 3.10 (Massachusetts)

Plump and tender with a balanced creamy brine

North Shore Gold 2.70 (Prince Edward Island)

Mild brine w/ a sweet 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 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 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

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

\$5.00 Modelo Especial & Kona Big Wave TALL

BOYS!!

Starters

Fried Mushroom 8 — with Creole Ranch

Tempura Veggie Medley 12—served with cayenne horseradish aioli

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 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

Bacon Wrapped Scallops 28

Bacon wrapped scallops served on a bed of mushroom risotto with baguette bread.

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

Deep Sea Mahi 22

Seared Mahi Mahi topped with lobster sauce and lump crab meat. Served with veggies and white rice

Scallop Florentine 28

U10 Scallops over a spinach and mushroom Florentine topped with a Mediterranean style pico and a balsamic drizzle.

Dessert

Key Lime Pie 6

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