

# Shucks Downtown Specials

Monday, March 17th

## Raw Bar Oysters

### **Blue Hill Blonde 3.30 (Maine)**

*Buttery sweetness with clean crisp salty flavor*

### **East Point 2.50 (Delaware)**

*Plump meats, mild flavor with a nice brine.*

**\*Ask about our MIGNONETTE**

## Featured Pans and Bottles

Central Waters Satin Solitude Stout **7.50**

Kros Strain Fairy Nectar **8.00**

Brickway Omaha Style IPA **6.50**

### Gluten Free

Lakefront New Grist Pilsner **6.50**

High Noon Iced Tea **8.50**

### Non-Alcoholic

NA Mango Cart **6.50**


NA White Claw **6.00**


B. Nektar Tangerine & Gin Tonic Mocktail **8.00**

**Let's Get Fresh 8.50** Absolute Lime  
mixed with soda, sprite and a splash of cran!!

## Starters/Soups:

 **Mango Habanero or Garlic Parm Shrimp 10** served  
with ranch

 **Popcorn Crawfish 12** served with cocktail sauce  
**Bruschetta 10** Served on grilled baguette  
**Humus 8** Served with fresh veggies and topped with a  
chili crunch

 **6 Wings 14** Mango Habanero, Garlic Parmesan, Buffa-  
lo, or BBQ, Served with Ranch

## Shucks Chef's Specials

(Available all through March, all 3 Locations)

### **Cajun Meatloaf 18**

Served over Jalapeno Cornbread style Texas Toast  
alongside garlic mashed potatoes topped with red  
pepper crawfish gravy and crispy green beans

### **Lobster Stuffed Shrimp 28**

Extra-Jumbo shrimp stuffed generously and cooked  
to perfection topped with lobster sauce, served  
with sautéed veggies and white rice

### **Lemon Caper Trout 22**

Sear Trout finished with a lemon caper sauce,  
served with roasted Yukon golden potatoes, and  
sautéed broccoli

## Special Entrees

### **Crawfish or Shrimp Etouffee 23**

Classic Cajun etouffee with sautéed shrimp or  
crawfish tossed in a spicy red sauce served  
with white rice and baguette bread

### **Beer Battered Walleye 20**

Beer battered walleye fried paired with a spicy  
tartar sauce and served alongside Cajun fries  
and slaw

### **Jumbo Seared Scallops 32**

Three jumbo seared scallops served with  
mushroom risotto and asparagus.

### **Walleye Po Boy 18**

Fried walleye on top of muffaletta relish and  
topped with Cajun remoulade, served with ba-  
by cakes and slaw



## Dessert

**Key Lime Pie 6**

