

Shucks Downtown Specials

Sunday, March 16th

Raw Bar Oysters

Malpeque 2.80 (Prince Edward Island)

Light bodied, high brine, with a clean smooth finish

Blue Hill Blonde 3.30 (Maine)

Buttery sweetness with clean crisp salty flavor

Barnstable 2.90 (Maine)

Crisp clean buttery flavor with a hint of brine

East Point 2.50 (Delaware)

Plump meats, mild flavor with a nice brine.

Roundabout (3 of each oyster) \$28

****Ask about our MIGNONETTE***

Featured Cans 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, Buffalo, 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

Seared 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.



Dessert

Key Lime Pie 6

