

Shucks Downtown Specials

Saturday, April 28th

Raw Bar Oysters

Tuxedo 3.10 (Prince Edward Island)

Perfect of sweet & salty

Sassy Malpeque 3.00 (Prince Edward Island)

Distinct sweet brine with a slightly salty taste

Mer Bleue 3.20 (New Brunswick)

Clean flavor with a slight brine and sweet finish

Bad Boys 3.20 (Prince Edward Island)

Mild salinity with a sweet finish

East Point 2.50 (Delaware)

Plump meats, mild flavor with a nice brine

Roundabout (2 of each oyster) \$30

Featured Cans and Bottles

Central Waters Satin Solitude Stout **7.50**

Boss City Peachy Blonde Ale **8.50**

Ace Perry/Pineapple Cider **6.50**

Corona Sunbrew **6.50**

Kros Strain Fairy Nectar **8.00**

Brickway Om  Style IPA **6.50**

Gluten Free

High Noon Iced Tea **8.50**

New Grist Gluten Free IPA **6.50**

Non-Alcoholic

NA Mango Cart **6.50**

NA White Claw **6.00**

NA Mich Ultra Zero **6.00**

Starters/Soups:

6 Wings 12 Garlic Parm, Buffalo, or BBQ, Served with Ranch

Fried Mushrooms 7 Served with ranch 

Popcorn Crawfish 12 served with creole ranch 

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

1 lbs. Or 2 lbs. SNOW CRAB **\$25 - \$50**

1 lbs or 2 lbs **\$30 - \$60** Dungeness

Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter

Shucks Chef's Specials

(Available all through April all 3 Locations)

Soft Shell Crab Po' Boy 18 

A crispy culinary delicacy, with Shucks chips and coleslaw

NOLA style Halibut 27

Halibut medallions lightly blackened topped with a creole cream sauce and sautéed shrimp. Served with red beans & rice and sautéed veggies

Shrimp Creole 22

Classic piquant New Orleans dish, loaded with shrimp, sautéed in the "Holy Trinity" (onions, celery and bell pepper) and tomatoes. Served over with rice and grilled baguette bread

Special Entrees

Crawfish Po'boy 18 

Fried Crawfish po'boy with Cajun remoulade served with baby cake and slaw

Shrimp and Grits 22

Homemade, stone ground cheesy grits topped with sautéed shrimp, creole sauce, and green onion garnish

Poke Bowl 18

Ahi tuna served  alongside white rice, seaweed salad, and crispy wontons

Lobster Stuffed Salmon 27

Salmon stuffed with lobster, and Topped with a creamy lobster sauce served with cilantro lime rice and sauteed veggies.

Beer Battered Walleye 22

Walleye and chips basket served with Cajun fries and spicy tartar sauce

Dessert

Key Lime Pie 6

Mango Mousse Pie 7

Vanilla Ice Cream Bread Pudding 12