

Shucks Downtown Specials

Sunday, April 13th

Raw Bar Oysters

Cupids Choice 3.10 (Prince Edward Island)

Deep cups with clean meat and a blast of brinness

Beau Soliel 3.30 (New Brunswick)

Mildly Briny with clean refined finish

Savage Blonde 2.80 (New Brunswick)

Crisp salinity, full liquor meat

Summer Love 3.10 (Prince Edward Island)

Smooth is a burst of brine

East Point 2.50 (Delaware)

Plump meats, mild flavor with a nice brine

Roundabout (2 of each oyster) \$29

***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

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**

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

Starters/Soups:

Garlic Parm Shrimp 10 served with ranch

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

Fried Mushrooms 7 Served with ranch

Seafood Boil \$90

Shrimp, clams, mussels, split lobster tail, Snow crab, Dungeness crab, onions, roasted potatoes, dirty rice, smoked andouille sausage seasoned in Cajun butter served with baguette bread, and all the butter you could want!

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

Deep Sea Mahi Mahi 25

Fresh seared Mahi, topped with deep sea crab meat and lobster sauce served with white rice and sautéed vegetables

Walleye Po'boy 18 

Fried walleye 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

Beer Battered Walleye 22

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

Branzino Cowboy 23 

Seared skin on Branzino topped with basil butter, served with roasted red potatoes and cilantro lime rice

Dessert

Key Lime Pie 6

Banana Bread Pudding 12