

Shucks Downtown 2025

Monday, May 12th

Raw Bar Oysters

Glacial Bay 3.10 (New Brunswick)

Medium brine with a mild sweet finish

Wellfleet 2.90 (Massachusetts)

Plump and tender with a sweet brine

Beau Soliel 3.30 (New Brunswick)

Mild brine with a clean finish

Birch Point 3.20 (Maine)

Mild start with a briny finish

East Point 2.50 (Chesapeake Bay)

Mild flavor, light salt content

Roundabout 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 Omaha Style IPA **6.50**

Gluten Free

High Noon Iced Tea **8.50**

New Grist Gluten Free IPA **6.50**

Non-Alcoholic

NA Mich Ultra Zero **6.00**

NA Lakefront Amber **6.00**

NA Lakefront Pale Ale **6.00**

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

Starters/Soups:

Popcorn Crawfish 12 served with creole ranch

Black and Bleu Oysters 14

Oyster Stew Cup 6/ Bowl 9

Dessert

Key Lime Pie 6

**Double layer chocolate cake with
strawberries 12**

Shucks Chef's Specials

(Available all through May all 3 Locations)

Blackened Redfish 21

Classic N"awlins fare served with collard greens made with house made tasso ham and red beans and rice

The Grueben 18 🌱

Toasted marble rye bread with swiss sauerkraut Russian dressing and crispy grouper served with chips and a pickle

Ancho Shrimp Taco Salad 19

Fresh greens with black bean salsa tossed with baja ranch dressing topped with ancho shrimp and avocados served in a crispy taco

Special Entrees

Seafood Enchiladas 25

Served with house rice napa cabbage and black bean salsa topped with sour cream

Lobster Mac n Cheese 28

Smoked gouda mac n cheese with lobster topped with bread crumbs served with baguette bread

Mom-Ster Skewers 35

The biggest shrimp and scallops we could find served with mushroom risotto and grilled asparagus

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!