

Shucks Downtown 2025

Friday, May 9th

Raw Bar Oysters

Honey Moon 3.10 (New Brunswick)

Clean, slightly briny taste with a sweet finish

West Port 2.90 (Massachusetts)

Meats fill their cup with a briny, seaweed finish

Beau Soliel 3.30 (New Brunswick)

Mild brine with a clean finish

Tuxedo 3.10 (Prince Edward Island)

Perfect combination of sweet & salty

East Point 2.50 (Chesapeake Bay)

Mild flavor, light salt content

Roundabout 29 - 2 of each oyster

***Ask About Our Mignonette**

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:

6 Wings 12 Garlic Parm, Buffalo, or BBQ

Popcorn Crawfish 12 served with creole ranch

Black and Bleu Oysters 14

Oyster Stew Cup 7/ Bowl 10

Dessert

Key Lime Pie 6

Banana Bread Pudding 12

Double layer chocolate cake 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

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

Seafood Enchiladas 25

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

Lobster Mac n Cheese 28

Smoked guda 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!