

Shucks Downtown

Wednesday, June 4th

Raw Bar Oysters

Katama 3.10 (Prince Edward Island)

Meaty with a smooth salinity

Savage Blonde 3.10 (Prince Edward Island)

Full meats, slight brine, sweet finish

Moondancer 3.20 (Maine)

High Salinity, high brine

Honeymoon 3.10 (New Brunswick)

Deep cups with a mild brine and a clean, bright finish

East Point 2.00 (Chesapeake Bay)

Mild flavor, light salt content

Roundabout (2 of each) \$28

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

Bitburger Pils 9

Gluten Free 

High Noon Iced Tea 8.50

Greens IPA 9

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:

Fried Mushrooms 8

Mango Habanero Shrimp 11

Wings 12

buff, garlic parm, bbq, mango habanero

Desserts

Key Lime Pie 6

Banana Bread Pudding 10

Shucks Chef's Specials

(Available all through June all 3 Locations)

Seafood Enchiladas 25

Lobster, shrimp, and fish tucked into two enchiladas, smothered in smoked poblano cream and topped with corn & black bean salsa and sour cream. Served with dirty rice and Baja slaw. A coastal flavor bomb!

Crab-Stuffed Flounder 23

Tender flounder wrapped around rich crab stuffing, cooked to perfection and finished with silky hollandaise. Paired with asparagus and white rice.

Shrimp Cobb Salad 19

Juicy shrimp on crisp greens with bacon, egg, tomato, avocado, red onion, and crumbled blue cheese. Tossed in blue cheese dressing.

Special Entrees

Salmon Philly 17

Sauteed salmon with bell peppers, onions, mushrooms, provolone, and topped with Aoli, served with house made potato chips.

Crispy Basa 20

Crispy basa fillet served with baby cakes and slaw topped with Cajun remoulade

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 bowl

Oyster Wednesday

EAST POINTS ~ 2.00 a piece ALL DAY!

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness