

Shucks Downtown

Friday, June 13th

Raw Bar Oysters

Osprey Point 3.20 (Prince Edward Island)

Salty with a light clean finish

Black Magic 3.10 (Prince Edward Island)

Meaty, with a smooth salinity and a vegetal finish

Island Pearl 3.30 (Prince Edward Island)

Creamy finish with medium salinity

Sassy 3.20 (Prince Edward Island)

Distinct sweet brine balanced with a salty snap

East Point 2.50 (Chesapeake Bay)

Mild flavor, light salt content

Roundabout (2 of each) \$28)

Try our Mignonette!

Featured Pans and Bottles

Central Waters Satin Solitude Stout **7.50**

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

Lobster Guacamole 15

Wings 12

buff, garlic parm, bbq, mango habanero

Desserts

Key Lime Pie 6

Tiramisu 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 Fntrees

Alligator Skewers 24

Alligator, Shrimp and veggies seasoned to perfection served with red beans and rice.

Jumbo Seared Scallops 32

Three jumbo seared scallops served with mushroom risotto and asparagus.

Shrimp and Grits 24

Stone ground cheesy grits topped with seared shrimp creole sauce served with baguette bread.

Crawfish Po'boy 18

Fried crawfish topped with Cajun remoulade served with slaw and Cajun fries

Seafood Boil \$90

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