

# Shucks Downtown

Sunday, June 22nd

## Raw Bar Oysters

**Beau Soleil 3.30 (New Brunswick)**

Mildly briny with a clean finish

**Rocky Shore 3.10 (New Brunswick)**

Deep Cup, medium salinity, nice clean finish

**Tuxedo 3.10 (Prince Edward Island)**

Perfect combination of sweet and salty

**Sunberry Point 3.30 (Prince Edward Island)**

Pronounced brine, crisp meats, smooth stony finish

**East Point 2.50 (Chesapeake Bay)**

Mild flavor, light salt content

**Roundabout (2 of each) \$30**

**Try our Mignonette!**

## Featured Cans and Bottles

Central Waters Satin Solitude Stout **7.50**

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**

Ace Perry/Pineapple Cider **6.50**

**Non-Alcoholic**

NA Mich Ultra Zero **6.00**

**NA Hyper Cold Lager 9.00**

NA Lakefront Amber **6.00**

NA Lakefront Pale Ale **6.00**

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

**Featured Cocktail:**

**Absolutely Fresh Press** Absolut Citron with Soda and  
Sprite served with a lemon and a lime wedge **10**

## Shrimp Boil \$32

Shrimp, boiled eggs, potatoes, smoked andouille  
sausage, onions, and corn on the cob served in  
Cajun butter alongside baguette bread

## Desserts

**Key Lime Pie 6**

**Double Layer Chocolate cake 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

### **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

### **Deep Sea Mahi 25**

Seared Mahi topped with lobster sauce and  
lump crab served with white rice and sautéed  
vegetables

## Starters/Soups:

**Fried Mushrooms 8**