

Shucks Downtown

Tuesday, June 17th

Raw Bar Oysters

Beau Soleil 3.30 (New Brunswick)

Mildly briny with a clean finish

Honey Moon 3.10 (New Brunswick)

Deep Cup, medium salinity, nice clean finish

Village Bay 3.10 (Prince Edward Island)

Well balanced salinity, hint of hazel nut, creamy finish

Bad Boys 3.20 (Nova Scotia)

Distinct sweet brine balanced with a salty snap

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

Greens IPA 9

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

Starters/Soups:

Fried Mushrooms 8

Lobster Guacamole 15

Wings 12

buff, garlic parm, bbq, mango habanero

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!

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



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.

Crawfish Po'boy 18

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

TACO TUESDAYS AND THURSDAYS

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

\$4.50 Margaritas All Day

Desserts

Key Lime Pie 6

Tiramisu 10



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