

Shucks Downtown

Wednesday, June 25th

Raw Bar Oysters

Village Pearl 3.10 (Prince Edward Island)

Well balanced salinity, hint of hazelnut, clean finish

Katama Bay 3.00 (Prince Edward Island)

Intense brine with sweet 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 2.00 (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**

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**

Starters/Soups:

Fried Mushrooms \$8

Shrimp Ceviche Tostadas (2) \$12

Shrimp Boil \$32

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

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

Deep Sea Mahi 25

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

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

Desserts

Key Lime Pie 6

Double Layer Chocolate cake 10

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