

Shucks Downtown

Thursday, July 10th

Raw Bar Oysters

Riptide 2.90 (Massachusetts)

Salty with a dry seaweed finish

Pink Moon 3.20 (Maine)

Creamy meats with a perfect balance of salt and mineral finish

Beau Soleil 3.30 (New Brunswick)

Mildly briny with a sweet refined finish

Black Point 3.20 (Nova Scotia)

Faintly sweet, cucumber finish

East Point 2.00 (Chesapeake Bay)

Mild flavor, light salt content

Roundabout (2 of each) \$27

***Ask About Our Mignonette**

Featured Pans and Bottles

Central Waters Mud Puppy Porter **7.50**

Corona Sunbrew **6.50**

Kros Strain Fairy Nectar **8.00**

Brickway Omaha Style IPA **6.50**

Bitburger Pils **9.00**

Gluten Free 

High Noon Iced Tea **8.50**

Ace Pineapple Cider **6.50**

Greens IPA/Lager **9.00**

Non-Alcoholic

NA Mich Ultra Zero **6.00**

NA Hyper Cold Lager **9.00**

NA Lakefront Pale Ale **6.25**

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

Passion Fruit Costa Margarita! \$9

Starters/Soups:

Fried Mushrooms \$8 

Corn Ribs— with sriracha mayo \$8

Cold Macaroni Salad \$12

Desserts

Key Lime Pie 6

Cinnamon Walnut Coffee Cake 10

Oreo Chocolate Cake 12

Special Entrees

Buffalo Pollock Wrap 15

Crispy buffalo style Pollock wrapped in a warm tortilla with crisp lettuce, juicy tomatoes, onions. Finished with muenster cheese and tartar for a perfect balance of hot and cold contrast. Served with a side of fries

Shrimp and Grits 24

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

Tempura Walleye Sandwich 17

Tempura fried walleye on a brioche bun with crunchy nappa cabbage topped with aioli, and tartar sauce served with a side of crispy Cajun fries.

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 broccoli and white rice

Hawaiian Skewers 18

Hawaiian-Style Chicken thighs skewered with pineapple, and green bell peppers, served beside white rice.

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

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