

# Shucks Downtown

Tuesday, July 1st

## Raw Bar Oysters

**Tuxedo 3.10 (Prince Edward Island)**

Well balanced salinity, hint of hazelnut, clean finish

**Sassy Malpeque 3.20 (Prince Edward Island)**

Distinct sweet brine with snap of freshness

**Island Pearl 3.00 (Prince Edward Island)**

Creamy meats and a perfect balance of sweet and salty

**Black Point 3.20 (Nova Scotia)**

Faintly sweet, cucumber 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**

## Starters/Soups:

**Fried Mushrooms \$8**

**Shrimp Ceviche Tostadas (2) \$12**

### 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**

## 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

## 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**