

Shucks Downtown

Monnday, July 21st

Raw Bar Oysters

Savage Blonde 2.90 (Prince Edward Island)

Full meats, sharp brine, sweet finish

Hammer Head 3.20 (Massachusetts)

Distinct sweet brine, with a salty snap

Osprey 3.10 (Prince Edward Island)

Salty with a light clean finish

Island Pearl 2.90 (Prince Edward Island)

Mildly briny with a clean, refined finish

East Point 2.50 (Chesapeake Bay)

Mild flavor, light salt content

Roundabout (2 of each) \$29

***Ask About Our Mignonette**


Featured Cans 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  **7.00**

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**

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

Featured Cocktail:

Passion Fruit Costa Margarita \$9



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

Hawaiian Skewers 18

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

Lobster Stuffed Shrimp 25

Shrimp stuffed generously and cooked to perfection topped with Peruvian green sauce, served with sautéed broccoli and white rice

Chicken and Shrimp Fajita 23

Mixed chicken and shrimp fajita with 3-color pepper, onion, accompanied by Hispanic rice, refried beans, and flour tortillas

Greek Salad 18

Juicy blackened shrimp on top of a salad tossed in balsamic vinaigrette, onion, tomato, black olives, and feta cheese

Starters/Soups:

Corn Ribs with sriracha mayo **8**
Fried Pickles served with ranch **8**

Desserts

Key Lime Pie 6

Strawberry Cheesecake 10

Oreo Cheesecake 10