Shucks Downtown

Monday, August 11th

Raw Bar Gysters

Riptide 2.90 (Prince Edward Island)

Salty with a dry seaweed finish

Maine Isle 3.20 (Maine)

Wild caught with briny finish

Sex on the Bay 3.10 (New Brunswick)

Medium salinity with a creamy finish

Hammerhead 3.20 (Massachusetts)

Balanced flavor with a medium brine and mineral tones

East Point 2.50 (Delaware)

Mild flavor with a 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 9.00

Gluten Free

High Noon Iced Tea 9.00

Lucky Ones Raspberry/Blueberry Lemonade 9.00

Ace Pineapple/Pear Cider 6.50

Greens IPA/Lager 9.00

New Grist Pilsner 6.50

Non-Alcoholic

NA Mich Ultra Zero 6.00

NA Hyper Cold Lager 9.00

NA Lakefront Pale Ale 6.25

B. Nectar Grapefruit Paloma Mocktail 8.00

Ocean's Organic Expresso Martini 12



Key Lime Pie 6 **Strawberry Cheesecake** 10

Special fintrees

Neptune Pasta 27

Angel hair pasta tossed with olive oil, garlic, white wine, house butter, red pepper flakes, shrimp, calamari, mussels, cherry tomatoes and spinach. Served with grilled baguette bread.

Poke Bowl 20

Perfect for this heat, ahi tuna poke bowl with wonton chips, steamed rice and a petite seaweed salad

Greek Pasta 25

Juicy blackened shrimp and bucatini pasta in alfredo sauce with black olives, artichoke hearts, spinach, cherry tomatoes, oragano leaves, feta cheese, and a side of baguette bread

Lemon Caper Walleye 30

Seared Walleye topped with lemon caper sauce served with roasted golden potatoes and mixed greens in a balsalmic vinagrette.

Starters/Soups:

Fried Pickles served with ranch 8
Fried Mushrooms served with ranch 8

Crabby Monday's

\$5.00 OFF CRAB LEGS!

1 lbs. Or 2 lbs. SNOW CRAB **\$27** - **\$53**

Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter



Psst...Hey!<u>Shrimpfest is August 24th-27th!</u>