

Shucks Downtown

Tuesday, August 26th

Raw Bar Oysters

Boomamoto 3.30

(Cape Cod)

East Coast oyster, with a West Coast taste

East Point 2.50

(Delaware)

Mild flavor with a light salt content

***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**

Starters/Soups:

Fried Pickles served with ranch **8** 

Fried Mushrooms served with ranch **8** 

Spring Rolls served with thai chili **12**

Special Entrees

Coconut Shrimp 20

Fried coconut shrimp basket served with steak fries, slaw, and sriracha mayo

Spicy Clam Scampi 26

Linguini pasta topped with fresh clams in their shell, with plentiful garlic, red peppers, house butter, lemon, green onions and spicy chili with a side of baguette bread

Walleye Poboy 19

Fried walleye poboy with cajun remoulade served with baby cakes and slaw

Tempura Battered Shrimp 19

Golden Tempura fried shrimp served with cajun fries, slaw, and a side of Sriracha mayo

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.

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

Desserts

Key Lime Pie 6

Brownie A la Mode 10

Dutch Apple Pie 10

