

Shucks Downtown

Friday, September 5th

Raw Bar Oysters

Pemaquid 3.20 (Massachusetts)

Mildly sweet, with a lemony zest flavor

Sassy Malpeque 3.20 (New Brunswick)

Distinct sweet brine balanced with a salty snap

Hammerhead 3.30 (Massachusetts)

Firm meats, intense brine

Sex on the Bay 2.90 (New Brunswick)

Medium Salinity with a creamy finish

East Point 2.50 (Delaware)

Mild flavor with a light salt content

Roundabout (2 of each) \$28

***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**

Desserts

Key Lime Pie 6

Brownie Ala Mode 10

Special Entrees

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

Garlic Parmesan Chicken Salad 20

Grilled chicken thigh skewer over top a bed of tossed greens with mango, cherry tomatoes, onions and sweet italian dressing.

Nola Spicy Mussels 17

Our mussels cooked in a spicy butter sauce, with red peppers, garlic, wine, and served with a side of baguette



Starters/Soups:

Fried Mushrooms served with ranch **8**



Spring Rolls served with thai chili **12**

Ceviche Tostada topped with sour cream and cholula **12**

Crispy Mango Habenero Shrimp 10



