Shucks Downtown

Tuesday, September 16th

Raw Bar Cysters

North Shore Gold 3.10 (Prince Edward Island)

Salty with a sweet finish.

Duxbury 2.90 (Massachusetts)

Slightly Sweet with a hint of seaweed.

Sunberry Points 3.00 (Prince Edward Island)

Fat meats bursting with brine

Beau Soliel 3.30 (New Brunswick)

Mildly Briny with a clean refined finish

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

Starters/Soups:

Crispy Mango Habenero Shrimp 10
Edamame topped with cajun seasoning 10
Chicken Wings served with ranch 10

.Special fintrees

Blackened Redfish 22

Blackened Redfish sauteed to perfection, paired with a tossed green salad topped with our vidalia onion dressing, and red beans and rice.

Nola Style Halibut 27

Lightly blackened halibut topped with a creole cream sauce and sauteed shrimp, served with red beans and rice and veggies.

Walleye Poboy 19

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

Tuna Melt 14

Tuna melt on toasted bread with cheddar cheese and grilled tomato accompanied by your choice of soup or salad

Nola Spicy Mussels 17

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



Key Lime Pie 6 Pumpkin Cake 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