# Shucks Downtown

## Wednesday, September 24rd

## Raw Bar Cysters

\*Pemaguid 3.20 (Maine)

Mildly sweet, lemony zest flavor, solid brine

\*Wellfleet 2.90 (Massachusetts)

Plump & tender w/ a creay, sweet brine

\*Barnstable 3.00 (Massachusetts)

Deep cup, briney and sweet

\*Beau Soleil2.80 (Boston)

Earthy smooth taste with a creamy brine

\*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** <a> </a>

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

### Starters/Soups:

Crispy Mango Habenero Shrimp 10
Chicken Wings served with ranch 10

## .Special fntrees

#### **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

### **Lobster Stuffed Portabella Mushroom 18**

Large Portabella mushroom stuffed with lobster meat, topped with bread crumbs and cajun remoluade. Served with a baby arugula tossed in a balsamic vinegarette with cherry tomatoes and shaved parmesean cheese and dirty rice

### **Bacon Wrapped Shrimp Risotto 26**

Large Shrimp wrapped in flying pig bacon and sauteed to perfection. Served on a bed of mushroom risotto with a side of baguette bread

### **Tempura Walleye Sandwich 17**

Tempura walleye on a brioche bun, with a crunchy napa cabage wrapped in aioli, and tarter sauce, with a side of cajon fries.

## Gyster Wednesday

EAST POINTS ~ 2.00 a piece ALL DAY! 7.00 Peel N' Eat Dozen

(Dine-in only)

**SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM** 

Desserts

Key Lime Pie 6 Brownie Ala Mode 10