

Shucks Downtown

Friday, October 24th

Raw Bar Oysters

***Sex on the Bay 3.10 (New Brunswick)**

Medium salinity with a sweet finish

***Hammerhead 3.20 (Massachusetts)**

Firm meats, intense brine, very salty

***Cupids Choice 3.10 (Prince Edward Island)**

Deep cups with plump meats and smooth brine

***Honeymoon 3.00 (New Brunswick)**

Medium brine with a sweet 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

Kros Strain Fairy Nectar **8.00**

Brickway Omaha Style IPA **6.50**

Zip Line Daaaang IPA **6.50**

Gluten Free 

High Noon Iced Tea **9.00**

Lucky Ones Raspberry/Blueberry Lemonade **9.00**

Ace Pineapple/Pear Cider **6.50**

New Grist Pilsner **6.50**

Non-Alcoholic

NA Mich Ultra Zero **6.00**

NA Mango Cart **6.00**

Bud Zero **6.00**

NA Hyper Cold Lager **9.00**

Starters/Soups:

Crispy Mango Habenero Shrimp 10 

Fried Okra served with ranch **8** 

Guinness Mussels 17 our fresh never frozen PEI mussels steamed in a savory stout broth, served with baguette bread

Crawfish or Gator Gumbo Cup **6** Bowl **9**

Cajun Gator Bites served with creole ranch **12**



Special Entrees

Shrimp Cobb Salad 19

Juicy shrimp on crisp greens with avocado, bacon, hard boiled egg, tomato, red onions, and crumbly blue cheese tossed in a blue cheese dressing!

Orange Roughy 24

Seared orange roughy topped with a lemon caper sauce served with white rice and sauteed green beans.

Herb Butter Seabass 30

Delicious Seabass cooked in buttery herbs accompanied by a roasted potato medley, and a chickpea salad with black olives, cucumbers, cherry tomatoes, and feta cheese. Topped with our homemade vinaigrette dressing

Low Country Walleye 20

Breaded to perfection lowcountry spicy walleye basket with cajun fries, slaw, and a side of our house made garlic Louisiana butter

Shrimp Boil 32

Shrimp, boiled eggs, potatoes, smoked andouille sausage, onions, and corn on the cob served in Cajun butter alongside baguette bread

Seafood Boil \$90

Shrimp, clams, mussels, split lobster tail, Snow crab, onions, roasted potatoes, dirty rice, smoked andouille sausage seasoned in Cajun butter served with baguette bread, and all the butter you could want!

Desserts

Key Lime Pie 6

Apple Pie 10

Chocolate Cake 12

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness