

Shucks Downtown Specials

Friday, July 5rd

Raw Bar Oysters*

Shiny Sea 2.50 (Prince Edward Island)

Immediate salty taste, ends with a subtle, sweet finish.

Salute 2.70 (Prince Edward Island)

Salty with a sweet, crisp finish

Pemaquid 3.10 (Maine)

Mildly sweet with a lemony zest flavor

Fortune 2.60 (Prince Edward Island)

Sharp brine, crunchy meats, sweet vegetal finish

East Point 1.50 (Chesapeake Bay)

Roundabout (2 of each oyster) \$25

Ask about our MIGNONETTE

Featured Beer, Wine and Cocktails

Kros Strain Fairy Nectar IPA 7.75

Brickway Omaha Stylee Juicy IPA 6.00

Abita Purple Haze 5.00

NA Golden Road Mango Cart 6.00

NA Lakefront Eastside Dark Ale 6.25

South Dakota Smash 12.00

Clay Turner Bourbon or Rye whiskey ole' fashion

Lime Press 8

Absolute Lime Press with soda and sprite

Blue Lagoon

Vodka, rum, tequila, gin, triple sec, blue curacao, oj, pineapple and a splash of sour

Starters

Angry Edamame 7—Edamame tossed in a dry spicy seasoning!

Fried Mushrooms 7 — Fried mushrooms served with creole ranch



Dessert

Key Lime Pie 6

Shucks Chef's Specials

(Available all through July, all 3 Locations)

Fishmonger Caesar Salad 17

Crispy Haddock on a bed of romaine with red onion & parmesan tossed with house made Caesar dressing

Crescent City Etouffee 20

Crispy oysters & shrimp atop a bed of stewed tomatoes, celery, peppers & onions. Drizzled with cajun remoulade, paired with steamed rice

Ceviche Tower 22

Traditional style ceviche with shrimp, scallops & octopus in lime juice, layered in a tower with tomato, red onion, cucumber & jalapeños. Topped with hot sauce and avocado

SPECIAL ENTREES

Lobster Quiche 19

Lobster with Onions, red peppers, spinach, & muenster cheese, baked in a beautiful quiche with a touch of lobster sauce. Paired with greens tossed in our lemon vinaigrette.

NOLA Style Tilapia 21

Blackened tilapia in a creamy Cajun shrimp sauce. Served with red beans and rice.

Walleye Po Boy 17

Crispy bites of walleye on a grilled hoagie with a muffaletta relish, topped with remoulade. Served with baby cakes and slaw

Sriracha Haddock 20

Seared haddock in a savory, sriracha butter sauce with white rice & sautéed asparagus

Lobster Stuffed Jumbo Shrimp 25

Topped with creamy lobster sauce. Served with roasted red potatoes tossed in a bleu cheese sauce with grilled asparagus

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