

Shucks Downtown Specials

Friday, July 26th

Raw Bar Oysters*

Beau Soleil 2.50 (New Brunswick)

Mildly briny with a clean refined finish

Pink Moon 2.90 (Prince Edward Island)

Creamy meats, perfect balance of salt & mineral finish

Fortune 2.70 (Prince Edward Island)

Sharp brine, crunchy meats, sweet vegetal finish

Birch Point 3.10 (Maine)

Smooth, salty, perfection

Harbor House 2.00 (Chesapeake Bay)

Plump meats 1and mild, with a nice brine.

Roundabout (2 of each oyster) \$26

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

Clay Turner Bourbon or Rye whiskey ole' fashion

Lime Press 8

Absolute Lime Press with soda and sprite

Blue Lagoon 10

Vodka, Rum, Tequila, Gin, Triple Sec, Blue Curacao, OJ, Pineapple and a splash of sour

The Devils Fire Bloody Mary 12

Three alarm bloody Mary mix with jalapeño vodka

Starters

Fried Mushrooms— with creole ranch 8

Cajun Devil Eggs —7

Dessert

Key Lime Pie 6

Triple Chocolate Cake 10

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

Whole Catfish Dinner 20

Whole fried catfish served with fries & slaw

Hawaiian Swordfish Sandwich 17

Blackened swordfish on a herb ciabatta with lettuce, tomato, and pineapple topped with BBQ sauce. Served with soup or salad.

Beer Battered Walleye 20

Golden crispy walleye, served with Cajun fries and slaw

Bacon Wrapped Shrimp 24

Jumbo bacon wrapped shrimp topped with chipotle cream sauce, paired with Spanish rice and tossed greens with a lemon vinaigrette dressing.

NOLA Style Tilapia 20

Blackened Tilapia smothered in lobster sauce and topped with blackened shrimp served with red beans and rice

Deep Sea Mahi 24

Seared mahi mahi topped with lobster sauce and deep sea crab meat, served with asparagus and dirty rice.

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