

Shucks Downtown Specials

Saturday, March 22nd

Raw Bar Oysters

Shamrock Shooters 2.60 (Prince Edward Island)

Light bodied, high brine, with a clean smooth finish

Wellfleet 3.30 (Maine)

Buttery sweetness with clean crisp salty flavor

Mere Point 3.20 (Maine)

Crisp clean buttery flavor with a hint of brine

Mamma Mia 3.30 (Nova Scotia)

Faintly seaweed, with a clean finish

East Point 2.50 (Delaware)

Plump meats, mild flavor with a nice brine.

Roundabout (2 of each oyster) \$28

***Ask about our MIGNONETTE**

Featured Cans and Bottles

Central Waters Satin Solitude Stout **7.50**

Kros Strain Fairy Nectar **8.00**

Brickway Omaha Style IPA **6.50**

Gluten Free

Lakefront New Grist Pilsner **6.50**

High Noon Iced Tea **8.50**

Non-Alcoholic

NA Mango Cart **6.50**

NA White Claw **6.00**

B. Nektar Tangerine & Gin T

onic Mocktail **8.00**

Let's Get Fresh 8.50

Absolut Lime mixed with soda, sprite and a

Starters/Soups:

Mango Habanero or Garlic Parm Shrimp 10

served with ranch

Popcorn Crawfish 12 served with cocktail sauce

Bruschetta 10 Served on grilled baguette

Humus 8 Served with fresh veggies and topped with a chili crunch

6 Wings 14 Mango Habanero, Garlic Parmesan, Buffalo, or BBQ, Served with Ranch

Shucks Chef's Specials

(Available all through March, all 3 Locations)

Cajun Meatloaf 18

Served over Jalapeno Cornbread style Texas Toast alongside garlic mashed potatoes topped with red pepper crawfish gravy and crispy green beans

Lobster Stuffed Shrimp 28

Extra-Jumbo shrimp stuffed generously and cooked to perfection topped with lobster sauce, served with sautéed veggies and white rice

Lemon Caper Trout 22

Seared Trout finished with a lemon caper sauce, served with roasted Yukon golden potatoes, and sautéed broccoli

Special Entrees

Crawfish or Shrimp Etouffee 23

Classic Cajun etouffee with sautéed shrimp or crawfish tossed in a spicy red sauce served with white rice and baguette bread

Beer Battered Walleye 20

Beer battered walleye fried paired with a spicy tartar sauce and served alongside Cajun fries and slaw

Jumbo Seared Scallops 32

Three jumbo seared scallops served with mushroom risotto and asparagus.

Walley PoBoy 18

Fried walleye poboy with Cajun remulade served with baby cake and slaw.

Poke Bowl 18

Ahi tuna served with rice seaweed salad and crispy wontons

Dessert

Key Lime Pie 6

Pumpkin Cake 10