

# Shucks Downtown Specials

Tuesday April 1st

## Raw Bar Oysters

**Osprey 3.20 (Prince Edward Island)**

*Salty with a light clean finish*

**Sassy 3.20 (Price Edward Island)**

*Distinct sweet brine with a solid snap*

**Cupid's Choice 3.10 (Prince Edward Island)**

*Deep cups, plump meats, blast of brininess*

**Bijou 3.30 (New Brunswick)**

*Superb meats and exceptional salinity*

**East Point 2.50 (Delaware)**

*Plump meats, mild flavor with a nice brine*

**Roundabout (2 of each oyster) \$30**

**\*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**

High Noon Iced Tea **8.50**



### **Non-Alcoholic**

NA Mango Cart **6.50**

NA White Claw **6.00**

B. Nektar Tangerine & Gin Tonic Mocktail **8.00**

**Let's Get Fresh 8.50**

Absolut Lime mixed with soda, sprite and a splash of cran

## Starters/Soups:

**Garlic Parm Shrimp 10** served with ranch

**Popcorn Crawfish 12** served with cocktail sauce

**Bruschetta 10** Served on grilled baguette

**6 Wings 14** Garlic Parm, Buffalo, or BBQ, Served with Ranch

## **TACO TUESDAYS AND THURSDAYS**

### **FISH TACOS**

**ONE - 8.5 TWO - 12 THREE - 15**

### **SHRIMP TACOS**

**ONE - 9.5 TWO - 13 THREE - 16**

*Served with Dirty Rice & Refried Beans*

**\$4.50 Margaritas All Day**

## 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 vegies 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

### **Jumbo Seared Scallops 32**

Three jumbo seared scallops served with mushroom risotto and asparagus

### **Walleye PoBoy 18**

Fried walleye poboy with Cajun remoulade served with baby cake and slaw

### **Shrimp and Grits 22**

Homemade, stone ground cheesy grits topped with sauteed shrimp, and green onion garnish

### **Nola Style Tilapia 20**

Tilapia topped with a creole cream sauce and sautéed shrimp served with red beans and rice

### **Blackened Striped Seabass 22**

Seared blackened seabass severed with cilantro lime rice and grilled asparagus

## Dessert

**Key Lime Pie 6**

**Pumpkin Cake 10**