

Shucks Downtown Specials

Wednesday, April 2nd

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

Westport 2.90 (Maine)

Meats fill their cup with a sweet seaweed finish

East Point 2.50 (Delaware)

Plump meats, mild flavor with a nice brine

Roundabout (2 of each oyster) \$29

***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 Vodka press with 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

Oyster Wednesday

EAST POINTS ~ 2.00 a piece ALL DAY!

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

Shucks Chef's Specials

(Available all through April all 3 Locations)

Soft Shell Crab Po' Boy 18

A crispy culinary delicacy, with Shucks chips and coleslaw

NOLA style Halibut 27

Halibut medallions lightly blackened topped with a creole cream sauce and sauteed shrimp. Served with red beans & rice and sauteed veggies

Shrimp Creole 22

Classic piquant New Orleans dish, loaded with shrimp, sauteed in the "Holy Trinity" (onions, celery and bell pepper) and tomatoes. Served over with rice and grilled baguette bread

Special Fntrees

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 grilled 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

Beer Battered Walleye 20

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

Dessert

Key Lime Pie 6