

Shucks Downtown Specials

Friday, April 25th

Raw Bar Oysters

Katama Bay 2.90 (Massachusetts)

Intense brine with a sweet-cream roundness

Duxbury 3.00 (Massachusetts)

Slightly sweet with a hint of seaweed

Pemaquid 3.20 (Prince Edward Island)

Distinct sweet brine w/ a salty balance

Honeymoon 3.10 (New Brunswick)

Smooth is a burst of brine deep cups

East Point 2.00 (Delaware)

Plump meats, mild flavor with a nice brine

Roundabout (2 of each oyster) \$28

Featured Pans 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**

New Grist Gluten Free IPA **6.50**

Non-Alcoholic

NA Mango Cart **6.50**

NA White Claw **6.00**

NA Mich Ultra Zero **6.00**

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

Starters/Soups:

6 Wings 12 Garlic Parm, Buffalo, or BBQ, Served with Ranch

Fried Mushrooms 7 Served with ranch

Popcorn Crawfish 12 served with creole ranch

Dessert

Key Lime Pie 6

Mango Mousse Pie 7

Vanilla Ice Cream Bread Pudding 12

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 sautéed shrimp. Served with red beans & rice and sautéed veggies

Shrimp Creole 22


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

Special Entrees

Crawfish Po'boy 18

Fried Crawfish po'boy with Cajun remoulade served with baby cake and slaw

Shrimp and Grits 22

Homemade, stone ground cheesy grits topped with sautéed shrimp, creole sauce, and green onion garnish 

Poke Bowl 18

Ahi tuna served alongside white rice, seaweed salad, and crispy wontons

Lobster Stuffed Salmon 27

Salmon stuffed with lobster, and Topped with a creamy lobster sauce served with cilantro lime rice and sauteed veggies.