

Shucks Downtown

Tuesday, October 7th

Raw Bar Oysters

***Wickedly Wild 3.10 (Prince Edward Island)**

Deep cups, medium brine with a bright clean finish

***Hammerhead 3.20 (Massachusetts)**

Firm meats, intense brine, very salty

***Wellfleet 2.90**

(Massachusetts)

Plump meats, creamy with a briny finish

***Barnstable 3.00 (Massachusetts)**

Deep cups, briny, and sweet

***East Point 2.50 (Delaware)**

Mild flavor with a light salt content

***Roundabout (2 of each) \$28**

Featured Pans and Bottles

Central Waters Mud Puppy Porter **7.50**

Kros Strain Fairy Nectar **8.00**

Brickway Omaha Style IPA **6.50**

Zip Line Daaaang IPA **6.50**

Gluten Free

High Noon Iced Tea **9.00**

Lucky Ones Raspberry/Blueberry Lemonade **9.00**

Ace Pineapple/Pear Cider **6.50**

New Grist Pilsner **6.50**

Non-Alcoholic

NA Mich Ultra Zero **6.00**

NA Mango Cart **6.00**

Bud Zero **6.00**

NA Hyper Cold Lager **9.00**

Featured Cocktail:

Costa Passionfruit Margarita 10.00

Starters/Soups:

Crispy Mango Habenero Shrimp 10

Chicken Wings with ranch 10

Cajun Corn Ribs with sriracha mayo 8

Guinness Mussels 17 our fresh never frozen
PEI mussels steamed in a savory stout broth,
served with baguette bread

Special Entrees

Blackened Redfish 22 

Blackened Redfish sauteed to perfection,
paired with a tossed green salad topped
with our vidalia onion dressing, and red
beans and rice

Mushroom Seared Halibut 27

Pan seared halibut topped with a savory
mushroom gravy, served with mashed
potatoes and grilled asparagus

Parmesean Crusted Calamari 20

Sauteed calamari steak, served with
tossed greens and sauteed corn

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



Desserts

Key Lime Pie 6

Brownie A La Mode 10

