

Shucks Downtown

Sunday, October 19th

Raw Bar Oysters

***Sex on the Bay 3.10 (New Brunswick)**

Medium salinity with a sweet finish

***Hammerhead 3.20 (Massachusetts)**

Firm meats, intense brine, very salty

***Katama Bay 3.10 (Massachusetts)**

Intense brine with a sweet creamy roundness

***Glacier Bay 3.00 (New Brunswick)**

Medium brine with a sweet finish

***East Point 2.50 (Delaware)**

Mild flavor with a light salt content

***Roundabout (2 of each) \$29**

Ask About Our Mignonette



Featured Cans and Bottles

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**

Starters/Soups:

Crispy Mango Habenero Shrimp 10 

Fried Mushrooms served with ranch **8** 

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

Special Gumbos:

Crawfish, Gator

Cup **6** Bowl **9**

Desserts

Key Lime Pie 6

Apple Pie 10

Special Entrees

Beer Battered Walleye 22

Fried beer battered walleye paired with tartar sauce, cole slaw, and cajun fries.

Rosa Vodka Pasta 22

Parmesean crusted chicken on fettuccine noodles covered in a homemade rosa vodka sauce with spinach, cherry tomatoes, and andouillie sausage

Shrimp Cobb Salad 19

Juicy shrimp on crisp greens with avocado, bacon, hard boiled egg, tomato, red onions, and crumbly blue cheese tossed in a blue cheese dressing!

Seabass 30

Delicious seabass cooked in butter and herbs accompanied by roasted potatoes and a chickpea salad with black olives, cucumber, cherry tomato, feta cheese and homemade vinaigrette dressing

Mashed potato bowl 16

Fried chicken, sautéed green beans, with turducken gravy.

Shrimp Boil \$32

Shrimp, boiled eggs, potatoes, smoked andouille sausage, onions, and corn on the cob served in Cajun butter alongside baguette bread

Seafood Boil \$90

Shrimp, clams, mussels, split lobster tail, Snow crab, onions, roasted potatoes, dirty rice, smoked andouille sausage seasoned in Cajun butter served with baguette bread, and all the butter