

Shucks Downtown

Tuesday, November 18th

Raw Bar Oysters

Black Point 3.20 (PEI)

Medium salinity with a sweet finish

Sassy 3.20 (PEI)

Distinct sweet brine with a balanced salty snap

Rocky shore 3.10 (PEI)

Deep cups bursting with salty liquor

Wickedly Wild 3.00 (PEI)

Fat meat bursting with brine

***East Point 2.00!!! (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 **6.50**

New Grist Pilsner **6.50**

Green's Lager or Pale Ale **9.00**

Non-Alcoholic

NA Mich Ultra Zero **6.00**

NA Mango Cart **6.00**

Bud Zero **6.00**

NA Hyper Cold Lager or IPA **9.00**

MUSSELMANIA 15

1 LB of our fresh, never frozen PEI mussels, served with toasted baguette bread

NOLA MUSSELS A little spice & butter, with a lot of flavor

PORTUGUESE MUSSELS white wine, butter, garlic, andouille sausage, onions, tomato cilantro

GUINNESS MUSSELS savory, stout broth

ASK YOUR SERVER FOR ALL MUSSEL OPTIONS THROUGHOUT THE MONTH OF NOVEMBER

Special Entrees


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!

The Ranchero Steak 22 

It looks like it's going to make you cry, because of the heat but don't worry it's made with tomatoe sauce, onion, green bell peppers, potatoes, rice, refried beans, and corn chips.


Blackened Grouper Sandwich 18

Blackened grouper on ciabatta bread with grilled pineapple, onion, lettuce and a drizzle of BBQ sauce, served with sweet potato waffle fries 

Angry Oyster Pasta 22

Fried oysters on top of a pasta made with Rosa sauce, mushrooms, spinach, parmesan, and scallions served with baguette bread.

Chicken Enchiladas Rojas 22

Southern-style chicken enchiladas made with corn tortilla bathed in red sauce with rice, lettuce, sour cream, and cheese served with grilleed potatoes and carrots 

Starters/Soups:

Fried Okra served with ranch 8

Fried Mushrooms served with ranch 8

Black and Blue Oysters served with Baguette 14

Oyster Stew Cup 6 Bowl 9

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