# Shucks Downtown

#### Friday, December 19th

## Raw Bar Cysters

#### \*Island Pearl 3.30 (Prince Edward Island)

Distinct sweet brine with sweet salty snap

#### \*WILD Martha's 2.50!!!! (Massachusetts)

A salty kick followed by a sweet, creamy finish

\*Mer Bleue 3.10 (New Brunswick)

Mildly briny with a clean refined finish

\*Duxbury 2.90 (Massachusetts)

Ultra crisp brine with buttery meats

\*East Point 2.50 (Delaware)

Mild flavor with a light salt content

\*Roundabout (2 of each) \$28

**Ask About Our Mignonette** 

## Featured Cans and Bottles

Kros Strain Fairy Nectar 8.00

Brickway Omaha Style IPA 6.50

Founders Imp. Stout KFB (12% ABV) 12.00

Peroni Italian Lager 8.50

Tall Boys ALL CANS 5.00

**Busch Light** 

**HAMMS** 

Miller High Life

PBR

#### **Gluten Free (3)**

Ace Pear/Pineapple 6.50

New Grist Pilsner 6.50

Green's Dry Hopped 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

NA Athletic IPA 6.50!!!

## Special Futrees

#### **Seafood Cioppino 36**

Snow crab along with shrimp, white fish, clams, and mussels, and scallops in a fishermans stew, served with a side of baguette bread or corn chips

#### **Scallop Risotto 34**

Three jumbo seared scallops wrapped in bacon topping a creamy mushroom risotto served with baguette bread

#### **Lobster Stuffed Shrimp 29**

Four Jumbo shrimp stuffed generously with lobster then topped with a lobster sauce and cooked to perfection. Served with grilled asparagus and house rice.

#### **Lobster Quiche 18**

Egg quiche filled with lobster, onions, red peppers, spinach and munster cheese.
Topped with Hollandaise sauce. Served with tossed greens

#### **Lobster Ravioli 35**

Delicious 5 cheese Ravioli in a creamy garlic sauce topped with a lobster tail and baguette bread

## Reafood 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 you could want!

## Starters/Soups:

Fried Mushrooms served with ranch 8
Scallop Cargot Served with baguette bread 15
Red Curry Mussels with baguette bread 13
Mango Habenero Shrimp served with ranch 11

#### Desserts

Key Lime Pie 6
Red Velvet Layer Cake 7
Cookies and Cream Pie 13

\* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness