Shucks Downtown

Monday, December 22nd

Raw Bar Cysters

*Barnstable 3.00 (Massachusetts)

Deep cup, briny and sweet

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

A salty kick followed by a sweet, creamy finish

*Sunberry Point 3.00 (Prince Edward Island)

Fat meat bursting with brine.

*Tuxedo 3.10 (Prince Edward Island)

Perfect combo of sweet and salt

*East Point 2.50 (Delaware)

Mild flavor with a light salt content

*Roundabout (2 of each) \$27

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 fintrees

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

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

Shrimp & Grits 25

House made cheesy grits topped with sauteed shrimp and a creamy creole sauce. Served with baguette bread

Starters/Soups:

Potato Soup served baguette cup 6 bowl 10
Scallop Cargot Served with baguette bread 15
Mango Habenero Shrimp served with ranch 11

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!

Desserts

Key Lime Pie 6
Red Velvet Layer Cake 7
Cookies and Cream Pie 12