

Shucks Downtown

Sunday, December 7th

Raw Bar Oysters

Katama Bay 3.00 (Massachusetts)

Mixes intense brine with well rounded sweetness

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

A salty kick followed by a sweet, creamy finish

Savage Blonde 3.10 (Prince Edward Island)

Full Meats, Sharp Brine, Sweet Finish

Boss Gibson 3.10 (New Brunswick)

Fat meat bursting with brine

***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**

Founder 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 🌱

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 Entrees

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

Chilean Seabass 32 🌱

Citrus seared seabass with grilled asparagus and cilantro lime rice

Low Country Walleye 20 🌱

Breaded to perfection, low country spicy walleye basket with cajun fries, slaw, and a side of Louisiana style garlic butter

Lobster Quiche 18

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

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 you could want!

Starters/Soups:

Fried Mushrooms served with ranch **8** 🌱

Mushroom Soup cup **7** bowl **10**

Desserts

Key Lime Pie 6

Pumpkin Cake 12