

# Shucks Downtown

Saturday, January 10th

## Raw Bar Oysters

### **\*Village Bay 3.10 (Prince Edward Island)**

Well balanced salinity with a creamy finish

### **\*Beausoleil 3.30 (New Brunswick)**

Medium brine with a mild sweet finish

### **\*Glacial Bay 3.10 (New Brunswick)**

Creamy seaweed flavor with mild to strong brine

### **Nort Shore Gold 3.10 (Prince Edward Island)**

Salty with a clean finish

### **\*East Point 2.50 (Delaware)**

Mild flavor with a light salt content

### **\*Roundabout (2 of each) \$30**

### **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** 

Ace Pear/Pineapple **6.50**

New Grist Pilsner **6.50**

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

**Non-Alcoholic**

NA Mango Cart **6.00**

Bud Zero **6.00**

NA Hyper Cold Lager or IPA **9.00**

NA Athletic IPA **6.50**

## Desserts

**Key Lime Pie 6**

**Banana Bread Pudding 10**

## Special Entrees

### **Seafood Cioppino 36**

Snow crab, shrimp, white fish, clams, mussels, and scallops in a tomato broth fisherman's stew, served with a side of baguette bread

### **Shrimp Pesto 25**

Mafaldine pasta with juicy shrimp, creamy pesto, broccoli, cherry tomatoes, feta cheese and baguette bread

### **Lobster Mac 37**

Smoked gouda mac & cheese, topped with lobster meat, served with tossed greens and baguette bread

### **Florida Grouper sandwich 21**

Cripy grouper served on ciabatta topped with napa cabbage and mango pico de gallo and red pepper aoli. Served with fries and coleslaw

## Starters/Soups:

**Mango Habenero Shrimp** served with ranch **11** 

**Fried Mushrooms** served with ranch **8** 

**Scallop Cargot** served with grilled baguette **15** 

**French Onion Soup** cup 6 bowl **10** 

**Portuguese Mussels 15** 

1 lb of our fresh never frozen PEI Mussels in a white wine sauce with butter, garlic, onions, tomato, cilantro, and andouille sausage! Served with 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 you could want!