

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!