

Shucks Downtown

Tuesday, January 27th

Raw Bar Oysters

***Beau Soliel 3.30 (New Brunswick)**

Mildly Briny with a clean, refined, finish.

***East Point 2.50 (Delaware)**

Mild flavor with a light salt content

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**

Mud Puppy Porter **6.50**

Tall Boys ALL CANS **5.00**

Busch Light

Miller High Life

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**

TACO TUESDAYS AND THURSDAYS

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

\$4.50 Margaritas All Day

Special Entrees

Shrimp Pesto 25

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

Florida Grouper Sandwich 21

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

Tempura Battered Shrimp 20

Golden Tempura fried shrimp served with cajun fries, slaw, and a side of aoli.

Coconut Shrimp 20

Coconut covered fried shrimp served with fries, slaw, and a side of aoli

Starters/Soups:

Scallop Cargot served with grilled baguette **15**

Street Corn with mayo and fresh cheese **10**

Corn Ribs with sirracha mayo **8**

Portuguese Mussels 17

white wine, butter, garlic, andouille sausage, onions, tomato, and cilantro

Desserts

Key Lime Pie 6

Chocolate Cake 12