

Shucks Downtown

Wednesday, January 21st

Raw Bar Oysters

***Katama Bay 3.00 (Massachusetts)**

Mixes intense brine with sweet creamy roundness

***Beau Soleil 3.30 (New Brunswick)**

Mildly Briny with a clean refined finish

***Cupid's Choice 3.10 (New Brunswick)**

Sweet, plump, and juicy

***North Shore Gold 3.10 (Prince Edward Island)**

Salty with a sweet finish

***East Point 2.00 (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**

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**

Oyster Wednesday

EAST POINTS ~ 2.00 a piece ALL DAY!

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

Special Entrees

Shrimp Pesto 25

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

Beer Battered Walleye 24

Breaded Walleye and Chips basket served with cajun fries, coleslaw and tartar sauce.

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.

Lemon Basil Salmon 28 

Perfectly seared salmon topped with a basil lemon sauce paired with brussel sprouts and house mashed potatoes

Fresh Seared or Blackened Hake 24 

Seared or Blackened Hake, served with white rice and a seaweed salad.

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:

Mango Habenero Shrimp served with ranch **11** 

Scallop Cargot served with grilled baguette **15** 

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

Corn Crab Chowder cup **7** bowl **10**

Desserts

Key Lime Pie 6

Chocolate Cake 12