

# Shucks Downtown

Monday, February 2nd

## Raw Bar Oysters

### **\*Beausolei 2.70 (Rhode Island)**

Unforgettable sweetness with natural flavor

### **\*Frost Bite 3.20 (Rhode Island)**

Full meats with high brine and subtle sweetness

### **\*Pemaquid 3.00 (Maine)**

Mildly sweet with a lemony zest

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

Medium brine with smooth saline finish

### **\*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**

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**

## Desserts

**Key Lime Pie 6**

**Coffee Cake 12**

## Special Entrees

### **Portuguese Mussels 15**

Green Lip mussels sauteed in garlic, white wine, cilantro, tomato, andouille sausage and red onions.

Served with baguette bread

### **NOLA Mussels 15**

Mussels with spicy butter, heavy cream, and red pepper and garlic wine, served with a side of baugget bread

### **The Grueben 21**

Crispy golden grouper on toasted marble rye with sauerkraut, provolone, and russian dressing. Served with fries and a pickle.

### **Coconut Shrimp 20**

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

## Crabby Monday's

**\$5.00 OFF CRAB LEGS!**

1 lbs. Or 2 lbs. SNOW CRAB **\$27 - \$53**

*Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter*

## Starters/Soups:

**Corn Ribs with sriracha mayo 8**

**Tempura Shrimp with aoli 12**

**Ceviche Tostadas topped with sour cream and cholula 12**

**Pork Green Chili served with bread 7/10**

**Mango Habenero Shrimp served with ranch 10**

**6 Garlic Parm Wings or Mango Habenaro 12**

*Served with ranch*