

Shucks Downtown

Monday, February 16th

Raw Bar Oysters

*Beavertail 2.80 (Prince Edward Island)

Deep cups, firm meats, intense brine, sweet finish

*Dream Boat 3.10 (Rhode Island)

Briny with a mineral finish

*Salute 2.90 (Prince Edward Island)

Salty with a sweet finish

*Harbor House 2.00 (Delaware)

Mild flavor with light salt content

*East Point 1.90 (Delaware)

Mild flavor with a light salt content

*Roundabout (3 of each) \$25

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 

Gluten Free

New Grist Pilsner 6.50

Green's 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

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

Special Entrees

Creamy Cajun Pasta 24

Creamy cajun penne pasta with shrimp, tasso ham, mushrooms, spinach, and baguette

Scallop Tarragon Risotto 35

Three jumbo seared scallops wrapped with bacon on top of a creamy Italian style risotto with a hint of spice and sweetness, served with baguette

Lobster Stuffed Shrimp 28

Four shrimp stuffed generously with lobster and cooked to perfection then topped with lobster sauce. Served with grilled asparagus and house rice

Salmon Wellington 28

Baked salmon in a puff pastry topped with lobster sauce, served with white rice and sauteed asparagus

Starters/Soups:

Corn Ribs with sriracha mayo 8 

Drunken Beans Soup 7/10

6 Garlic Parm Wings or Mango Hab 12 

Scallop Cargot served with baguette 15 

Clobster Guac 17 served with corn chips 

Desserts

Key Lime Pie 6

Strawberry Cheesecake 8