

Shucks Downtown

Monday, February 23r

Raw Bar Oysters

*Mer Bleu 2.80 (Massachusetts)

Salty with a dry seaweed finish

*Sweet Petite 2.90 (Massachusetts)

Deep cup, firm meats, intense brine

*Black Point 3.00 (Nova Scotia)

Sweet brine, faint salt, cucumber finish

*Riptide 1.90 (Massachusetts)

Salty with a dry seaweed finish

*Roundabout (2 of each) \$20

Ask About Our Mignonette

Special Entrees

Deep Sea Mahi Mahi 25

Sauteed mahi mahi topped with lobster sauce served alongside steamed rice and vegetables.

Crawfish Etoufee 24 

Crawfish with scallions, garlic, jalapenos, roasted red pepper in tomato sauce with steamed rice and baguette.

Gator Skewer 25 

Alligator meat and shrimp on a skewer with tri-colored peppers, served with red beans and rice

Featured Cans and Cocktails

Kros Strain Fairy Nectar **8.00**

Brickway Omaha Style IPA **6.50**

Founders Imp. Stout KFB **(12% ABV) 12.00**

Mud Puppy Porter **6.50**

Abita Amber **6.50**

Abita Purple Haze **6.50**

Tall Boys ALL CANS 5.00

Busch Light

Miller High Life

PBR

Gluten Free 

New Grist Pilsner **6.50**

Green's Pale Ale **9.00**

196 Lemon/Strawberry seltzer **6.00**

Non-Alcoholic

NA Mango Cart **6.00**

NA Ace Pear **6.00**

Bud Zero **6.00**

NA Hyper Cold Lager or IPA **9.00**

NA Athletic IPA **6.50**

Desserts

Key Lime Pie 6

Cheesecake 8

Starters/Soups:

Scallop Cargot served with baguette **15**

Clobster Guac served with corn chips **17**

Tamura Shrimp served with sirracha mayo **12**

NOLA Mussels served with baguette **15**

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