

Shucks Downtown

Saturday, February 14th

Raw Bar Oysters

***Sweet Petite 3.00 (Massachusetts)**

Deep cups, firm meats, intense brine, sweet finish

***Cupids Choice 3.10 (Prince Edward Island)**

Deep cups with plump meats and blast of brine

***Big Rock 2.80 (Maryland)**

Plump buttery meats with unique salty flavor.

***Salute 3.20 (Prince Edward Island)**

Salty with a sweet creamy finish

***East Point 1.90 (Delaware)**

Mild flavor with a light salt content

***Roundabout (2 of each) \$27**

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 Pale Ale **9.00**

Non-Alcoholic

NA Mango Cart **6.00**

Bud Zero **6.00**

NA Hyper Cold Lager or IPA **9.00**

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!

Special Entrees

Creamy Cajun Pasta 24

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

Scallop Risotto 35 

Three jumbo seared scallops wrapped with bacon on top of a creamy mushroom risotto 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

Clobster Guac 17 

Crab and Lobster topped guacamole served with corn chips

Starters/Soups:

Corn Ribs with sriracha mayo 8 

Mango Habenero Shrimp with ranch 12 

Drunken Beans Soup 7/10

6 Garlic Parm Wings or Mango Hab 12 

Scallop Cargot served with baguette 15 

Crab Corn Chowder with bread 7/10

Desserts

Key Lime Pie 6

Strawberry Cheesecake 8

Strawberry Crème Brulee 12 