

Shucks Downtown

Tuesday, February 24th

Raw Bar Oysters

*Savage Blonde 2.80 (Prince Edward Island)

Full meats, sharp brine, sweet finish

*Sex on the Bay 2.90 (Massachusetts)

Medium salinity with a clean cucumber finish

*Black Point 3.00 (Nova Scotia)

Sweet brine, faint salt, cucumber finish

*Riptide 2.50 (Massachusetts)

Salty with a dry seaweed finish

East Point 1.90 (Chesapeake Bay)

Medium brine with a mild finish

*Roundabout (2 of each) \$26

Ask About Our Mignonette

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

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

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

TACO TUESDAYS AND THURSDAYS

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

\$4.50 Margaritas All Day