

Shucks Downtown

Wednesday, February 11th

Raw Bar Oysters

***Duxbury 2.90 (Massachusetts)**

Ultra crisp brine with buttery meats

***Frost Bite 2.70 (Rhode Island)**

Full meats with high brine and subtle sweetness

***Skinny Dippers 2.80 (Maryland)**

Plump buttery meats with unique salty flavor.

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

Salty with a sweet creamy finish

***East Point 2.00 (Delaware)**

Mild flavor with a light salt content

***Roundabout (2 of each) \$26**

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**

Desserts

Key Lime Pie 6

Coffee Cake 12

Oreo Cake 12

Strawberry Crème Brulee 12 

Special Entrees

Tasso Sandwich 18 

A sandwich made with exquisitely cured and seasoned pork shoulder on a brioche bun with provolone cheese, pickled jalapenos, onion bbq sauce, and a side of fries

Creamy Cajun Pasta 24

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

The Grueben 21

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

Cowboy Cut Branzino 25

Seared, skin-on, Branzino topped with basil butter, served with roasted potatoes and cilantro lime rice

Starters/Soups:

Clobster Guac 17 with fresh corn chips 

Corn Ribs with sriracha mayo 8 

Mango Habenero Shrimp with ranch 12 

Drunken Beans Soup served with bread 7/10

6 Garlic Parm Wings or Mango Habenero 12 

Oyster Wednesday

EAST POINTS ~ 2.00 a piece ALL DAY!

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM