

Shucks Downtown

Wednesday, February 25th

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

*Mookiemoto 3.00 (Prince Edward Island)

High brine, with a crisp, sweet finish

*Riptide 2.50 (Massachusetts)

Salty with a dry seaweed finish

*East Point 1.50 (Chesapeake Bay)

Medium brine with a mild finish

*Roundabout (2 of each) \$25

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 10

Apple Pie ala Mode 10

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

NOLA Mussels 15 

Fresh never frozen mussels cooked in a spicy, buttery, barbeque sauce and served with baguette bread.

Starters/Soups:

Scallop Cargot served with baguette 15 

Clobster Guac served with corn chips 17 

Tamura Shrimp served with sirracha mayo 12

Fried Okra served with ranch 10 

Oyster Wednesday

EAST POINTS ~ 1.50 a piece ALL DAY!

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM