

Shucks Downtown

Friday, February 20th

Raw Bar Oysters

***Beavertail 2.80 (Prince Edward Island)**

Deep cups, firm meats, intense brine, sweet finish

***Dream Boat 3.10 (Rhode Island)**

Briny with a mineral finish

***Mer Bleue 3.20 (New Brunswick)**

Salty with a sweet finish

***Sweet Petite 3.00 (Massachusetts)**

Deep cups, firm meats, and intense brine

***East Point 1.90 (Delaware)**

Mild flavor with a light salt content

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

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

Halibut Basket 32 

Golden, crispy, Absolutely Fresh Halibut, served with fries and cole slaw

Deep Sea Mahi Mahi 25

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

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

Crawfish Etoufee 24 

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

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**

Popcorn Crawfish served with cocktail **12**

Fried Okra Served with ranch **10**

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!