Shucks Downtown

Saturday, February 28th

Raw Bar Oysters

*Blue Hill 2.80 (Maine)
Salty full, full bodied with a clean finish
*Pemaquid 2.90 (Maine)
Mildly sweet with a lemony zest and solid brine
*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 1.90 (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

Desserts

Key Lime Pie 6
Cheesecake 10
Crème Brulee 10

Special Entrees

Deep Sea Mahi Mahi 25
Sauteed mahi mahi topped with lobster sauce served alongside steamed rice and vegetables.

Gator Skewer 25
Alligator meat and shrimp on a skewer with tri-colored peppers, served with red beans and rice

Albacore Tuna 25
Fresh sauteed albacore tuna with steamed rice and a petite pickle red onion salad.

Beer Battered Walleye 25
Delicious walleye beer battered and fried served with cajun fries and slaw.

The Grueben 21
Golden crispy grouper on toasted marble rye with sauerkrout, provolone, and 1000 island dressing. Served with fries and a pickle.

Starters/Soups:

Scallop Cargot served with baguette **15**
Tampura Shrimp served with sirracha mayo **12**
NOLA Mussels served with baguette **15**

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!

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness