

Shucks Downtown

Thursday, February 5th

Raw Bar Oysters

***Beau Soleil 3.30 (New Brunswick)**

Mildly briny with a clean refined flavor

***Frost Bite 3.20 (Rhode Island)**

Full meats with high brine and subtle sweetness

***Pink Moon 2.80 (Maine)**

Creamy meats with a perfect balance of salt and mineral finish.

***Boss Gibson 3.10 (New Brunswick)**

Medium brine with honey and miso notes

***East Point 2.50 (Delaware)**

Mild flavor with a light salt content

***Roundabout (2 of each) \$28**

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 Dry Hopped Lager or Pale Ale **9.00**

Non-Alcoholic

NA Mango Cart **6.00**

Bud Zero **6.00**

NA Hyper Cold Lager or IPA **9.00**

NA Athletic IPA **6.50**

Desserts

Key Lime Pie 6

Coffee Cake 12

Oreo Cake 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.

Coconut Shrimp 20

Coconut covered fried shrimp served with fries, slaw, and a side of aoli

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

Starters/Soups:

Corn Ribs with sriracha mayo 8

Tempura Shrimp with aoli 12

Pork Green Chili served with bread 7/10

Mango Habenero Shrimp served with ranch 10

6 Garlic Parm Wings or Mango Habenaro 12

Served with ranch