



# Shucks Downtown

Fat Tuesday, February 17th



## 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) \$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**

**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**

### 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**

## Starters/Soups:

**Corn Ribs** with sriracha mayo **8**

**Drunken Beans** Soup **7/10**

**6 Garlic Parm Wings or Mango Hab** **12**

**Scallop Cargot** served with baguette **15**

**Clobster Guac** **17** served with corn chips

## Special Entrees

### **Creamy Cajun Pasta 24**

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

### **Scallop Tarragon Risotto 35**

Three jumbo seared scallops wrapped with bacon on top of a creamy Italian style risotto with a hint of spice and sweetness, served with baguette

### **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

## **Mardi Gras Specials!**

**Abita Amber** **5.50**

**Abita Purple Haze** **5.50**

**Cat-5 Colossal-Cane** **9.50**

**Margaritas** **4.50**

**Shucks Hurricane** **6.50**

**Classic Hurricane** **6.50**

**Purple Rain** **6.60**

**Bayou Lemonade** **6.50**

**196 Lemon/Strawberry seltzer** **6.00**

### **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.

**Popcorn Crawfish** served with cocktail **12**

**Fried Okra** Served with ranch **10**