

Shucks Downtown

Wednesday, February 4th

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

***Providence 2.70 (Maine)**

Mildly sweet with a lemony zest

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

Medium brine with honey and miso notes

***East Point 2.00 (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

Portuguese Mussels 15 

Green Lip mussels sauteed in garlic, white wine, cilantro, tomato, andouille sausage and red onions. Served with baguette bread

NOLA Mussels 15 

Mussels with spicy butter, heavy cream, and red pepper and garlic wine, served with a side of baguette bread

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

Oyster Wednesday

EAST POINTS ~ 2.00 a piece ALL DAY!

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

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 Habenero 12

Served with ranch