

Shucks Downtown

Friday, March 6th

Raw Bar Oysters

***Black Point 2.80 (Prince Edward Island)**

Faintly sweet with a salty cucumber finish

***Pemaquid 2.90 (Maine)**

Mildly sweet lemony zest flavor with a solid brine

***Mookiemoto 3.00 (Prince Edward Island)**

High brine, with a crisp, sweet finish

***Sassy Malpeque 2.50 (Prince Edward Island)**

Sweet brine mixed with a salty snap

***Harbor House 1.90 (Delaware)**

Mild flavor with slight brine

***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/Lager **6.50**

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**

Desserts

Key Lime Pie 6

Coconut Strawberry Cheesecake 10

Apple Pie with vanilla ice cream 10

Special Entrees

Seafood Pasta 28

Savory Seafood pasta made with bay scallops, chopped clams, baby clams and spinach in a lemon butter sauce and served with baguette bread.

Beer Battered Walleye 25

Beer battered and fried, served with cajun fries and slaw

Tuna Melt 15

Tuna on a toasted white bread with cheddar cheese and grilled tomato, served with your choice of soup or a house salad

Seafood Enchilada 26

Made with shrimp, haddock, pollock, and salmon tucked into two enchiladas smothered in a smoked poblano sauce served with black bean salsa, rice and baja slaw.

Double Down Fish n' Chips 20

Double portion of our fish n' chips served with baby cakes or fries.

Garnished with slaw and tartar sauce

Starters/Soups:

Tampura Shrimp served with sirracha mayo **12**

NOLA Mussels served with baguette **15** 

Fried Mushrooms served with ranch **8** 

Manhattan Chowder Cup **6.50** Bowl **9.50**

Rhode Island Chowder Cup **6.50** Bowl **9.50**