

# Shucks Downtown

Monday, March 16th

## Raw Bar Oysters

\*Southwest Sensation 2.80 (Prince Edward Island)

Deep salty brine and meatiness

\*Mamma Mia 2.80 (Maine)

Clean with a classic briny flavor

\*Beausoleil 2.90 (Prince Edward Island)

Mildly briny with a clean finish

\*Sex on the Bay 2.50 (New Brunswick)

Medium salinity with a creamy finish

\*East Point 1.90 (Delaware Bay)

Mild flavor with slight brine

\*Roundabout (2 of each) \$25

**Ask About Our Mignonette**

## Featured Cans and Cocktails

Kros Strain Fairy Nectar 8.00

Founders Imp. Stout KFB (12% ABV) 12.00

Mud Puppy Porter 6.50

Abita Purple Haze 6.50

**Tall Boys ALL CANS 5.00**

Busch Light

Miller High Life

**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

Athletic IPA 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

**Low Country Walleye 22** 

Breaded to perfection, low country spicy walleye basket served with cajun fries, slaw, and a side of garlic Louisiana butter.

**Seafood Enchiladas 26**

Two savory enchiladas made with shrimp, haddock, pollock, and salmon bathed in a smokey poblano sauces and served with black bean salsa, dirty rice, and baja slaw

**Shrimp and Grits 25** 

Stone ground grits topped with sauteed shrimp and andouille sausage smothered in a creamy creole sauce, and served with baguette bread

## Starters/Soups:

**Fried Mushrooms** served with ranch 8 

**Corn Ribs** Served with sriracha mayo 8

## Crabby Monday's

**\$5.00 OFF CRAB LEGS!**

1 lbs. Or 2 lbs. SNOW CRAB \$27 - \$53

*Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter*