

Shucks Downtown

Monday March 2nd

Raw Bar Oysters

***Blue Hill 2.80 (Maine)**

Salty full, full bodied with a clean finish

***Pemaquid 2.90 (Maine)**

Mildly sweet with a lemony zest and solid brine

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

High brine, with a crisp, sweet finish

***Sweet Petite 2.50 (Massachusetts)**

Firm Meats with a sweet briny flavor

***Katama Bay 1.90 (Massachusetts)**

Mixes intense brine with sweet creamy roundness

***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 **9.00**

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**

NA

Desserts

Key Lime Pie 6

Cheesecake 10

Crème Brulee 10 

Special Entrees

Gator Skewer 25 

Alligator meat and shrimp on a skewer with tri-colored peppers, served with red beans and rice

Albacore Tuna 25 

Fresh sauteed albacore tuna with steamed rice and a petite pickle red onion salad

Beer Battered Walleye 25

Delicious walleye beer battered and fried served with cajun fries and slaw

Chowda Days!!!

Cup \$6.50 Bowl \$9.50

Flight of 3 \$9

New England

Manhattan

Rhode Island

Starters/Soups:

Scallop Cargot served with baguette 15 

Tampura Shrimp served with sirracha mayo 12

NOLA Mussels served with baguette 15 

Fried Mushrooms served with ranch 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