

Shucks Downtown

Monday March 23rd

Raw Bar Oysters

***Duxbury 3.20 (Massachusetts)**

Deep salty brine and sweet meatiness

***Momma Mia 2.90 (Maine)**

Clean with a classic briny flavor

***Summer Love 2.50 (Prince Edward Island)**

Creamy meat with a salt and mineral finish

***Savage Blonde 2.80 (Prince Edward Island)**

Full Meats, sharp brine, sweet 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**

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**

Apple Pie with Vanilla Ice Cream **10**

Special Entrees

Crispy Basa 20 

Crispy basa filet topped with cajun remoulade, served with baby cakes and coleslaw

Pork Tenderloin 16

Served on toasted ciabatta with lettuce, onion, and tomatoes served with fries, pickle and a side of red pepper aioli

Fresh Citrus Seared Tile Fish 23

Fresh Tile fish topped with mango 
pico de gallo. Served with steamed rice broccolini

Ancho Shrimp Taco Salad 20

Fresh greens topped with black bean salsa and shredded cheese, tossed in ranch dressing. Served in a crispy taco bowl

Seafood Boil \$90 

Shrimp, clams, mussels, split lobster tail, Snow crab, onions, roasted potatoes, dirty rice, smoked andouille sausage seasoned in Cajun butter served with baguette bread, and all the butter you could want!

Starters/Soups:

Fried Mushrooms served with ranch **8**

Corn Ribs served with sriracha aoli **8**