

Shucks Downtown

Monday, March 9th

Raw Bar Oysters

***Bad Boy 2.80 (Nova Scotia)**

Sensational liquor and pop of salinity

***Tuxedo 2.90 (Prince Edward Island)**

A perfect combination of salty and sweet

***Duxbury Pearl 2.50 (Massachusetts)**

Slightly sweet with a medium salt content

***Harbor House 1.90 (Delaware)**

Mild flavor with slight brine

***Roundabout (2 of each) \$19**

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

NOLA Mussels 15 

Fresh, never frozen PEI mussels steamed then sauteed in a spicy, buttery sauce and served with baguette bread.

Crabby
Monday's

\$5.00 OFF CRAB LEGS!

Starters/Soups:

Tamura Shrimp served with sirracha mayo **12**

Fried Mushrooms served with ranch **8** 

Manhattan Chowder Cup 6.50 Bowl 9.50 

Rhode Island Chowder Cup 6.50 Bowl 9.50