

Shucks Downtown

Saturday, March 21st

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

***SW Sensation 2.80 (Prince Edward Island)**

Creamy meats with a perfect salt/mineral balance

***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

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

Bay Scallop Risotto 25 

Seared bay scallops, house smoked andouille sausage, and mushrooms in a creamy risotto with grilled baguette bread

Pork Tenderloin 16

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

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 mayo **8**