

Shucks Downtown

Tuesday, March 31st

Raw Bar Oysters

***Beaver Tail 3.20 (Rhode Island)**

The true taste of open ocean water

***Hood Canal 2.90 (Washington)**

Firm texture, with a lemony, less sweet lettuce like flavor

***Paddy Pearl 2.50 (Maine)**

Bright and clean flavor with a crisp finish

***Muther Shucker 2.80 (Massachusetts)**

Deep cups with an intense brine

***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

Coconut Shrimp 20

Coconut crusted fried shrimp served with fries, slaw and 1000 island dressing

Bay Scallop Risotto 25

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

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

TACO TUESDAYS AND THURSDAYS

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

\$4.50 Margaritas All Day

Starters/Soups:

Fried Mushrooms served with ranch **8**

Corn Ribs served with sriracha aoli **8**

Shrimp Ceviche Tostadas **12**