

Shucks Downtown

Wednesday, March 11th

Raw Bar Oysters

***Mookiemoto 2.80 (Maine)**

East coast raised, west coast flavor high salinity with sweet finish

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

Sensational liquor and pop of salinity

***Boss Gibson 2.90 (New Brunswick)**

A perfect combination of salty and sweet

***Duxbury Pearl 2.50 (Massachusetts)**

Slightly sweet with a medium salt content

***East Point 1.50 (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**

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

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

Coconut Strawberry Cheesecake 10

Apple Pie with Vanilla Ice Cream 10

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness

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

Shrimp and Grits 25

Stone ground grits topped with sauteed shrimp and smothered in a creamy creole sauce, served with baguette bread.

Oyster Wednesday

***East Point ~ 1.50 a piece ALL DAY!**

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

Starters/Soups:

Tamura Shrimp served with sirracha mayo **12**

Fried Mushrooms served with ranch **8** 

Rhode Island Chowder Cup **6.50** Bowl **9.50**