

# Shucks Downtown

Sunday, March 29th

## 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

## 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

Shrimp Ceviche Tostadas 12