

Shucks Downtown

Monday, April 27th

Raw Bar Oysters

***Village Bay 2.80 (Prince Edward Island)**

ModWell balanced salinity with a hint of hazelnut.

***New Port Cup 3.20 (Prince Edward Island)**

Distinct sweet brine with a balanced salty snap.

***Mookiemoto 2.90 (Prince Edward Island)**

High salinity with a sweet finish.

***Lighthouse Queen 2.50 (Massachusetts)**

Balanced brine, buttery flavor, clean finish.

***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**

Birra Moretti **7.00**

Red Water Irish Red Ale **6.50**

Tall Boys ALL CANS 5.00

Busch Light

PBR

Gluten Free 

New Grist Pilsner **6.50**

Green's Pale Ale/Lager **6.50**

196 Lemon seltzer **6.00**

Carbliss Pineapple Seltzer **7.00**

Lucky Ones Sweet Tea **7.00**

Non-Alcoholic

NA Mango Cart **6.00**

Athletic IPA **6.00**

NA Ace Pear Cider **6.00**

NA Mich Ultra **6.00**

Hyper Cold Lager **9.00**

NA Mudpuppy Porter **6.50**

NA Honey Wheat **6.50**

Special Entrees

Coconut Shrimp 20

Flat pounded Shrimp breaded in coconut served with fries, slaw and thousand island dressing.

Beer Battered Walleye 25

Breaded walleye and chips basket served with cajun fries, slaw and a spicy tartar sauce.

Cajun Pasta 25

Creamy cajun penne pasta with shrimp, tasso, mushrooms, and spinach served with baguette bread.

NOLA Mussels 15

One pound of fresh mussels in a spicy buttery barbeque sauce served with baguette bread

Crabby Monday's

\$5.00 OFF CRAB LEGS!

1 lbs. Or 2 lbs. SNOW CRAB \$27 - \$53

Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter

Starters/Soups:

Corn Ribs served with aoli **8** 

Oyster Stew with bread **6.5/9.5**

Desserts

Key Lime Pie **6**

Apple Pie with Vanilla Ice Cream **10**