

Shucks Downtown

Saturday, April 4th

Raw Bar Oysters

***Glacier Bay 3.20 (New Brunswick)**

Medium brine with a light sweet finish

***Fortune 2.90 (Prince Edward Island)**

Sharp brine with a vegetal finish

***Misty Point 2.50 (Chesapeake Bay)**

Nice upfront salinity with a sweet finish

***Katama Bay 2.80 (Massachusetts)**

Mixes intense brine with sweet creamy roundness

***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

PBR

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 Cider **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**

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

Special Entrees

Shrimp Skewers 22

2 skewers of shrimp sauteed in a garlic parmesan sauce, served with house rice and sauteed veggies.

Coconut Shrimp 20

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

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

Combo fish plate 20

Double the fish With fries and coleslaw.

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**

Mango Habanero Shrimp with ranch **12**