

# Shucks Downtown

Saturday, April 25th

## Raw Bar Oysters

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

ModWell balanced salinity with a hint of hazelnut.

**\*Sassy Malpeque 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.

**\*Fortune 2.50 (Prince Edward Island)**

Sharp brine, crunchy meats, sweet vegetal 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.

## 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:

**Bacon Blue Oysters with baguette 13** 

**Creole Crab Oysters with baguette 13**

**Ceviche Oysters served cold 13** 

**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**