

Shucks Downtown

Thursday, April 30th

Raw Bar Oysters

***Katama Bay 2.80 (Massachusetts)**

Mixes intense brine with a sweet creamy roundness

***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

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.

The Angry Octopus 23

Sauteed octopus in a red onion and garlic butter creole sauce with steamed rice and baguette bread

NOLA Mussels 15

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

TACO TUESDAYS AND THURSDAYS

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

\$4.50 Margaritas All Day

Starters/Soups:

Corn Ribs served with aoli **8**

Fried Mushrooms served with ranch **8**

Desserts

Key Lime Pie **6**

Apple Pie with Vanilla Ice Cream **10**