

# Shucks Downtown

Tuesday, April 28th

## 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

### 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 

**Oyster Stew** with bread **6.5/9.5**

## Desserts

Key Lime Pie **6**

Apple Pie with Vanilla Ice Cream **10**