

Shucks Downtown

Wednesday, April 29th

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 1.50 (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.

NOLA Mussels 15

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

Oyster Wednesday

***East Point ~ 1.50 a piece ALL DAY!**

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

Starters/Soups:

Corn Ribs served with aoli 8 

Desserts

Key Lime Pie 6

Apple Pie with Vanilla Ice Cream 10