

Shucks Downtown

Tuesday, April 8th

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

***Bad Boy 2.50 (Nova Scotia)**

Mild Salinity with a sweet and smooth finish

***Katama Bay 2.80 (Massachusetts)**

Mixes intense brine with sweet creamy roundness

***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

Miller High Life

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

* 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

Crab Penne Pasta 23 

Gluten free penne pasta made with crab meat, portabella mushrooms, house butter, asparagus and feta cheese

Chicken Tortellini 18 

Gluten free tortellini with a creamy pesto sauce, made with a mix of bell peppers, broccoli, and topped with a sauteed chicken breast.

Buffalo Chicken Ceasar Wrap 17 

Crispy buffalo style chicken and ceasar salad mix wrapped in a gluten free tortilla served with fries and a side of ranch.

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

Desserts

Raspberry Almond Shortbread 10 

Key Lime Pie 6

Apple Pie with Vanilla Ice Cream 10

Starters/Soups:

Fried Mushrooms served with ranch 8

Corn Ribs served with sriracha aoli 8

Mango Habanero Shrimp with ranch 12