

Shucks Downtown

Monday, May 18th

Raw Bar Oysters

***Fortune 3.20 (Prince Edward Island)**

Sharp brine, crunchy meats, with a vegetal finish

***Riptide 2.80 (Massachusetts)**

Salty with a dry seaweed finish

***Bad Boys 2.50 (Nova Scotia)**

Briny, sweet and buttery

***North Shore Gold 2.90 (Prince Edward Island)**

Salty beginning with a sweet finish.

***East Point 1.90 (Delaware Bay)**

Mild flavor with slight brine

***Roundabout (2 of each) \$25**

Ask About Our Mignonette

Special Entrees

Beer Battered Walleye 25

Breaded walleye and chips basket served with cajun fries, slaw and a spicy tartar sauce.

Clobster Guac 17

Made to order guacamole, topped with savory lobster and crab meat, served with corn chips

Shrimp Cobb Salad 19 

Juicy shrimp on a crisp bed of greens tossed in blue cheese dressing and topped with avacado, bacon, egg, tomato, red onions, and crumbled blue cheese

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/IPA/Amber **9.00**

NA Mudpuppy Porter **6.50**

Crabby Monday's

\$5.00 OFF CRAB LEGS!

1 lbs. Or 2 lbs. **SNOW CRAB \$27 - \$53**

Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter

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**

Brownie a la mode **10**