

Shucks Downtown

Thursday, May 21st

Raw Bar Oysters

***Mamma Mia 2.80 (Maine)**

Clean, with a classic briny flavor

***Riptide 2.50 (Massachusetts)**

Salty with a dry seaweed finish

***Village Bay 3.20 (Prince Edward Island)**

Well balanced salinity, with a hint of hazelnut.

***Sweet Petite 2.90 (Massachusetts)**

Deep cups, firm meats, and intense brine.

***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

High Life

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**

Special Entrees

Beer Battered Walleye 25

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

Shrimp Cobb Salad 19 

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

Shrimp Boil 32 

Shrimp, eggs, potatoes, smoked andouille, onions, corn on the cob, in Cajun butter with baguette

Clobster Guac 17

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

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**

Brownie a la mode **10**