

Shucks Downtown

Wednesday, May 20th

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 1.50 (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

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 and chips basket 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 corn chips

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

Fried Mushrooms served with ranch 8

Desserts

Key Lime Pie **6**

Apple Pie with Vanilla Ice Cream **10**

Brownie a la mode **10**