

Shucks Downtown

Saturday, May 2nd

Raw Bar Oysters

***Hood Canal 3.20 (Washington)**

Has a lemony, salty, lettuce like flavor and firm texture.

***Riptide 2.80 (Massachusetts)**

Salty with a dry seaweed finish

***Barnstable 2.90 (Massachusetts)**

Deep cup briny and sweet.

***Village Bay 2.50 (Massachusetts)**

Balanced brine, buttery flavor, clean finish.

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

Mild flavor with slight brine

***Roundabout (3 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.

The Angry Octopus 23

Sauteed octopus in a red onion and garlic butter creole sauce with steamed rice and baguette bread

NOLA Mussels 15

One pound of fresh mussels in a spicy buttery barbeque sauce

Seafood Boil \$90

Shrimp, clams, mussels, split lobster tail, Snow crab, onions, roasted potatoes, dirty rice, smoked andouille sausage seasoned in Cajun butter served with baguette bread, and all the butter you could want!

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