Shucks Downtown

Saturday, May 23rd

Raw Bar Oysters

***Glacier Bay 2.80 (New Brunswick)**
Medium brine with a mild, sweet finish.

***Newport cup 2.50 (Rhode island)**
Mild sality with a crisp finish

***Freeland Creek 3.20 (Prince Edward Island)**
Distinct bold salinity with a slightly sweet finish.

***Paramount 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

Salmon bisque 28
Salmon in a puff pastry cup with sauteed shrimp, rasted potatos and lobster bisque.

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

Shrimp Boil 32
Shrimp, eggs, potatoes, smoked andouille, onions, corn on the cob, in Cajun butter with baguette

NOLA Basa 20
Blackened basa topped with a creamy creole sauce and sauteed shrimp, served with red beans and rice.

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**

Desserts

Key Lime Pie **6**
Brownie a la mode **10**

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness