

# Shucks Downtown

Sunday, May 24th

## Raw Bar Oysters

**\*Newport cup 2.50 (Rhode island)**

Mild salinity 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) \$20**

**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, roasted potatoes and lobster bisque.

**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

**NOLA Basa 20**

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

**Crab Stuffed Sole 24**

Seared petrale sole wrapped around a rich crab stuffing cooked to perfection and finished with silky hollandaise paired with sauteed veggies and white 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**

**Fried Mushrooms** served with ranch **8**

## Desserts

Key Lime Pie **6**

Brownie a la mode **10**