

Shucks Downtown

Sunday, May 31st

Raw Bar Oysters

***Blue Hill Blonde 2.50 (Maine)**

Plump full meats, with a clean and rich salinity

***Riptides 3.20 (Massachusetts)**

Salty with a dry seaweed finish

***Sunberry Point 2.80 (Prince Edward Island)**

Deep cups bursting with salinity

***Katama Bay 2.90 (Massachusetts)**

Intense brine with a sweet-cream roundness

***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**

NA Honey Wheat **6.50**

Desserts

Key Lime Pie **6**

Brownie a la mode **10**

Special Entrees

Salmon Bisque 28

Salmon in a puff pastry cup with sauteed shrimp, roasted potatoes and lobster bisque.

Ancho Shrimp Taco Salad 19

Fresh greens with black bean salsa tossed in taco ranch dressing, topped with ancho chili shrimp and monterey jack cheese in a crispy tortilla bowl.

NOLA Basa 20

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

Ahi Tuna Nachos 20

Seared or blackened tuna, served on wontons topped with red onions, pickled jalapenos, seaweed, and green onions. Sprinkled with a balsamic glaze, wasabi mayo, and sriracha mayo

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**

Wings (Garlic parm/BBQ/Bufalo) **12**

Crab Rangoons served with thai chili **12**