

Shucks Downtown

Thursday, May 28th

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.

***Rocky Shore 2.80 (Prince Edward Island)**

Deep cups bursting with salinity

***Pink Moon 2.90 (Prince Edward Island)**

Creamy meats with a perfect balance of salt and minerality

***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**

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

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.

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

TACO TUESDAYS AND THURSDAYS

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

\$4.50 Margaritas All Day

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**

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