

Shucks Downtown

Wednesday, May 13th

Raw Bar Oysters

***Fortune 3.20 (Prince Edward Island)**

Sharp brine, crunchy meats, with a vegetal finish

***Katama Bay 2.80 (Massachusetts)**

Briny with a rich minerality and touch of sweetness

***Watch House Point 2.50 (Virginia)**

Briny start with a firm texture and clean finish

***Lighthouse Queen 2.90 (Boston)**

A balance of sweet & salty, with a cucumber finish

***East Point 1.50 (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

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

Seafood Kabobs 34 

Two jumbo seared scallops, swordfish, and shrimp topped with glazed veggies and white rice

Clobster Guac 17 

Made to order guacamole, topped with savory lobster and crab meat, served with corn chips

Lobster Mac 32

Smoked gouda mac and cheese served with baguette bread.

Carne Asada Fries 16 

Crispy fries topped with grilled steak, pico de gallo, guacamole, pickled jalapenos, cheddar cheese, and sour cream

Oyster Wednesday

***East Point ~ 1.50 a piece ALL DAY!**

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

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**

Brownie a la mode **10**

Crème Brulee **12** 