

Shucks Downtown

Friday, June, 12th

Raw Bar Oysters

***Dream Boat 2.80 (Rhode Island)**

Soft meats with a sweet and savory brine

***Black Point 2.90 (Nova Scotia)**

Faintly sweet and salty with a cucumber finish

***Rocky Shore 2.50 (Prince Edward Island)**

Deep Cup with a salty liquor finish

***Beach Babe 3.20 (Rhode Island)**

Silky smooth with a mild salty taste

***East Point 1.90 (Delaware Bay)**

Mild flavor with slight brine

***Roundabout (2 of each) \$25**

Ask About Our Mignonette

Featured Cans and Cocktails

Founders Imp. Stout KFB **(12% ABV) 12.00**

Birra Moretti **7.00**

Kros Strain Fairy Nectar **8.00**

Millstream Pilsner **6.50**

Tall Boys ALL CANS 5.00

Busch Light

High Life

Millstream Bow Chicka Wow

Gluten Free

New Grist Pilsner **6.50**

Green's Pale Ale/Lager **6.50**

Carbliss Pineapple Seltzer **7.00**

Non-Alcoholic

NA Mango Cart **6.00**

NA Mich Ultra **6.00**

Hyper Cold IPA/Amber **9.00**

NA Mudpuppy Porter **6.50**

NA Honey Wheat **6.50**

Special Entrees

Soft Shell Crab Sandwich 21 

Golden crispy softshell crab on toasted brioche with lettuce and remoulade served with crispy tater tots and slaw

Low country Walleye 21 

Spicy walleye breaded to perfection with cajun fries, slaw, and garlic louisiana butter.

Chicken Marinara 20

Sauteed chicken breast with mushrooms and spinach in a marinara sauce. Topped with melted mozzarella cheese and served over linguini. Served with baguette bread

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** 

Bruschetta served with balsamic **10**

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

Desserts

Key Lime Pie **6**

Brownie a la mode **10**

Bavarian Churro ala mode **10**