

# Shucks Downtown

Saturday, June, 13th

## Raw Bar Oysters

**\*Sassy 2.80 (Prince Edward Island)**

Distinct sweet brine, balanced with a salty snap

**\*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**

Bavarian Churro ala mode **10**