

# Shucks Downtown

Monday, June 8th

## Raw Bar Oysters

\*Freeland Creek 2.80 (Prince Edward Island)

Plump juicy meat with a salty snap

\*Black Point 2.90 (Nova Scotia)

Faintly sweet and salty with a cucumber finish

\*Bad Boy 3.20 (Nova Scotia)

Firm meats with a clean finish

\*Sunberry 2.50 (Prince Edward Island)

Deep cups bursting with salinity

\*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

**Tall Boys ALL CANS 5.00**

Busch Light

High Life

**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

Athletic IPA 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

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.

Soft Shell Crab Sandwich 21 

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

Bacon Wrapped Shrimp 24

Large sauteed shrimp wrapped in bacon served alongside a mushroom risotto and baguette bread

Poke Bowl 20 

Perfect for this heat. Ahi tuna poke bowl with wonton chips, fresh and a petite seaweed salad

## Crabby Monday's

**\$5.00 OFF CRAB LEGS!**

1 lbs. Or 2 lbs. SNOW CRAB \$27 - \$53

*Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter*

## Starters/Soups:

Corn Ribs served with aoli 8 

Bruschetta served with balsamic 10

Wings (Garlic parm/BBQ/Bufalo) 12 

## Desserts

Key Lime Pie 6

Brownie a la mode 10