

Shucks Downtown

Thursday, June, 11th

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 2.50 (Nova Scotia)**

Firm meats with a clean finish

***Hammerhead 3.20 (Massachusetts)**

Clean brine with a crisp finish

***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

Bacon Wrapped Shrimp 24 

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

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

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** 

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**