

Shucks Downtown

Thursday, June 4th

Raw Bar Oysters

***Momma Mia 3.20 (Maine)**

Clean with a classic briny flavor

***Riptide 2.50 (Massachusetts)**

Salty with a dry seaweed finish

***Sweet Petite 2.90 (Massachusetts)**

Deep cup, intense brine followed by a sweet finish

***Sunberry 2.80 (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**

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 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.

NOLA Basa 20

Blackened basa topped with a creamy creole sauce and sauteed shrimp, served with red beans and rice.

Ahi Tuna Nachos 20

Seared or blackened tuna, served on wontons topped with red onions, pickled jalapenos, seaweed, and green onions. Sprinkled with a balsamic glaze, wasabi mayo, and sriracha mayo

Creamy Pesto Trout 24

Seared fresh trout smothered in a creamy pesto sauce served with white rice and fried mushrooms


Bacon Wrapped Shrimp 24

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

Starters/Soups:

Corn Ribs served with aoli **8** 

Fried Mushrooms served with ranch **8** 

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

Crab Rangoons served with thai chili **12**

Desserts

Key Lime Pie **6**

Brownie a la mode **10**