

# Shucks Downtown

Wednesday, June, 10th

## 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 1.50 (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

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

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

## Oyster Wednesday

\*East Point ~ 1.50 a piece ALL DAY!

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

## 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