

Shucks Downtown

Friday, July 17th

Raw Bar Oysters

***Foghorn 3.20 (Massachusetts)**

Big burst of brine with a sweet and buttery finish

***Mill Point 2.80 (Prince Edward Island)**

Starts off briny and finishes sweet

***Mookiemoto 2.50 (Maine)**

High Salinity and a Sweet Finish

***Raspberry Point 2.90 (Prince Edward Island)**

Wonderfully salty with a sweet 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**

Millstream Schild Brau (Amber) **6.50**

Kc Bier Helles **7.00**

Divots Ranchero Mexican Lager **6.50**

Tall Boys ALL CANS 5.00

Busch Light

PBR

High Life

Gluten Free 

New Grist Pilsner **6.50**

Green's Pale Ale/Lager **6.50**

Carbliss Pineapple Seltzer **7.00**

Non-Alcoholic

Hyper Cold IPA/Amber/lager **9.00**

NA Mudpuppy Porter **6.50**

Desserts

Key Lime Pie **6**

Banana Cream Pie **10**

Special Entrees

Mango Salmon 27

Seared or blackened to perfection over a bed of quinoa rice and mango sauce, topped with a spinach and mango blend.

Deep Sea Mahi Mahi 27

Seared mahi mahi topped with lobster sauce and deep sea crab meat. Served with white rice and sauteed veggies

Beer Battered Walleye 25

Beer Battered and fried to perfection. This Walleye and chips basket is served with cajun fries, slaw, and tartar sauce.

Clobster Guac 17 

House made Guacamole topped with both crab and lobster and served with house made corn chips.

Starters/Soups:

Fried Mushrooms with ranch 8 

Corn Ribs with aoli 8 

Shrimp Quesadilla 11

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

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness