

# Shucks Downtown

Tuesday July 21th

## Raw Bar Oysters

**\*Sweet Petite 2.80**

**(Prince Edward Island)**

Starts off briny and finishes sweet

**\*East Point 1.90**

**(Delaware Bay)**

Mild flavor with slight brine

**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 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**

NA Honey Wheat **6.50**

## Desserts

Key Lime Pie **6**

Coconut Cream Pie **10**

## Special Entrees

**Nola Style Basa 22**

Lightly blackened basa topped with a creole cream sauce and sauteed shrimp. Served with red beans and rice.

**Beer Battered Walleye 25**

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

**Pork Tenderloin 16**

Fried pork tenderloin on a toasted ciabatta with lettuce tomato, onion and carolina bbq. Served with chips

## Starters/Soups:

**Fried Mushrooms with ranch 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