

Shucks Downtown

Wednesday, July 15th

Raw Bar Oysters

***Black Point 3.20 (Nova Scotia)**

Faintly Sweet, salty, with a cucumber finish

***Village Bay 2.80 (Prince Edward Island)**

Well balanced salinity with hazelnut and a cucumber finish

***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 1.50 (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**

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

Chicken Rice Bowl 19 

Ancho Chili chicken breast with steamed rice, napa slaw, black bean salsa, muenster cheese, and pickled jalapenos. Topped with a cilantro lime dressing and sour cream

Deep Sea Mahi Mahi 27

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

Southwest Crispy Chicken Salad 20 

Fried chicken breasts in our home made breading served over a romaine spring salad with black bean salsa, monterey jack cheese, bacon, and corn tortilla strips. Tossed in our chipotle ranch dressing

Starters/Soups:

Fried Mushrooms with ranch 8 

Corn Ribs with aoli 8 

Shrimp Quesadilla 11

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

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