

Shucks Downtown

Saturday, August 29th

Raw Bar Oysters

***Salty Sister 2.50 (Connecticut)**

Bright upfront salinity with a smooth mineral finish

***Malpeque 3.20 (Prince Edward Island)**

Light bodied, high brininess with clean finish

***Katama Bay 2.80 (Massachusetts)**

Intense brine with sweet creamy roundness

***Cape Cod 2.90 (Massachusetts)**

Plump meats with a whisper of salty sweetness

***East Point 1.90 (Delaware Bay)**

Mild flavor with slight brine

***Roundabout (2 of each) \$25**

Ask About Our Mignonette

Cans and Bottles

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/Dunkel **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 **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**

Athletic IPA **6.50**

Desserts

Key Lime Pie **6**

Strawberry Cream Pie **10**

Ice Cream Waffle Cone **8**

Special Entrees

Shrimp and Grits 25 

Sauteed shrimp and a pile of stone ground grits under a made to order creole cream sauce

Coconut Shrimp 20

Crispy coconut shrimp served with fries and coleslaw paired with sriracha mayo

Beer Battered Walleye 25

Fried chunks of walleye served with cajun fries, coleslaw and tartar sauce

Seafood Enchiladas 25

Seafood Enchiladas made with shrimp, haddock, pollock and salmon. Topped with smoke poblano cause and sour cream. Served with black bean salsa, dirty rice and salsa

Starters/Soups:

Tempura Shrimp served with aoli **10**

Shrimp Ceviche with chips **12** 

Vegetable Spring Rolls served with thai chili **10**

Shrimp Canapes 11 

Mango Habenero Shrimp served with ranch **11** 

Seafood Boil \$90

Shrimp, clams, mussels, split lobster tail, Snow crab, onions, roasted potatoes, dirty rice, smoked andouille sausage seasoned in Cajun butter served with baguette bread, and all the butter you could want!