

Shucks Downtown

Monday, August 3rd

Raw Bar Oysters

***Fancy Sweets 2.90 (New Brunswick)**

Unique and fresh sweet flavor

***Mookiemoto 2.50 (Maine)**

High salinity with a sweet finish

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

Mild flavor with slight brine

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 **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**

NA Athletic IPA **6.50**



Featured Cocktail:

Tom Collins 11



Gin, lemon juice, house-made simple syrup, bubbles

Special Entrees

Scallop Risotto 30

Fresh sea scallops sautéed in herb butter, served atop creamy mushroom risotto and accompanied by tender broccolini

Crab Stuffed Flounder 26

Tender flounder wrapped around a rich crab stuffing, topped with velvety hollandaise sauce, and served with sautéed seasonal vegetables and a brown rice and quinoa blend

Pork Tenderloin Sandwich 16 

Hand-breaded, golden-fried pork tenderloin on a toasted ciabatta bun, topped with lettuce, tomato, and onion, and served with a side of crispy tater tots

Basa-C

ado 21

Blackened basa topped with an avocado sauce, paired with cilantro-lime rice and

Crabby Monday's

\$5.00 OFF CRAB LEGS!

1 lbs. Or 2 lbs. **SNOW CRAB \$29 - \$54**

Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter

Starters/Soups:

Fried Mushrooms served with ranch 8 

Corn Ribs served with aoli 8 

Scallop Cargot served with baguette 15

Desserts

Key Lime Pie 6

Coconut Cream Pie 10

Ice Cream Waffle Cone 8

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