

Shucks Downtown

Saturday, August 15th

Raw Bar Oysters



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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**

Coconut Cream Pie **10**

Ice Cream Waffle Cone **8**

Special Entrees

Shrimp Skewers 24 

Two seared shrimp skewers sauteed in butter with Montreal seasoning, served with dirty rice and house veggies

Seafood Tower 25 

A striking tower of tuna, bay scallops, shrimp, tomatoes, cucumber, onion and jalapenos topped with avocado and served with our signature salsa negra marisquera.

Ancho Flounder 22 

Seared flounder tossed in our ancho chili seasoning with hispanic rice and a cucumber salad

Crispy Cajun Basa 19 

Crispy basa with baby cakes and slaw.

Starters/Soups:

Fried Mushrooms served with ranch **8**

Corn Ribs served with aoli **8**

Vegetable Spring Rolls 10

6 Wings (bbq/buffalo) served with ranch **12**

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!

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