

Shucks Downtown

Saturday, August 22nd

Raw Bar Oysters

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

Faintly sweet, salty, and a cucumber finish

***Rocky Shore 2.50 (Massachusetts)**

Salty, full bodied, with a clean finish

***Mill Point 2.80 (Connecticut)**

Firm, fresh, ocean flavor

***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**

Tiramisu **7**

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

Ancho Flounder 22 

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

Nola Style Basa 22 

Blackened Basa topped with a creole cream sauce and sauteed shrimp. Served with red beans and rice

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: 

Fried Mushrooms served with ranch **8**

Corn Ribs served with aoli **8**

Vegetable Spring Rolls 10

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!