

Shucks Downtown

Saturday, August 8th

Raw Bar Oysters

***Summer Love 3.20 (Prince Edward Island)**

Creamy meats, salt & mineral finish

***Wellfleet 2.50 (Massachusetts)**

Plump and tender with a balanced flavor

***Barnstable 2.80 (Massachusetts)**

Deep cup, briny and sweet.

***Tuxedo 2.90 (Prince Edward Island)**

Perfect combo of sweet & salty

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

Mild flavor with slight brine

Roundabout (2 of each Oyster) \$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**



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

Soft Shell Crab Sandwich 21 

Golden crispy soft shell crab on ciabatta bread with lettuce, and remoulade served with tater tots and slaw.

Basa-Cado 21 

Blackened basa topped with an avocado sauce, paired with cilantro-lime rice and fresh sautéed broccoli.

Starters/Soups:

Fried Mushrooms served with ranch **8** 

Corn Ribs served with aoli **8** 

Scallop Cargot served with baguette **15**

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!

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