

Shucks Downtown

Wednesday, August 19th

Raw Bar Oysters

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

Faintly sweet, salty, and a cucumber finish

***Riptide 2.50 (Massachussetts)**

Salty, full bodied, with a clean finish

***Blue Point 2.80 (Connecticut)**

Firm, fresh, ocean flavor

***Cape Cod 2.90 (Massachussetts)**

Plump meats with a whisper of salty sweetness

***East Point 1.50 (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**

Tiramasu **7**

Ice Cream Waffle Cone **8**

Special Fntrees

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 Mexican 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**

Oyster Wednesday

***East Point ~ 1.50 a piece ALL DAY!**

7.00 Peel N' Eat Shrimp ~ Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM