

Shucks Downtown

Saturday, September 12th

Raw Bar Oysters

***Katama Bay 3.20 (Massachusetts)**

Intense brine with a sweet, creamy finish

***Barnstable 2.80 (Massachusetts)**

Deep cup, briny and sweet.

***Wickedly Wild 3.10 (Prince Edward Island)**

Rich and meaty, classic brine

***Malpeque 2.90 (Prince Edward Island)**

Light Bodied high brine with sweet finish

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

Mild flavor with slight brine

***Roundabout (2 of each) \$27**

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**

Divots Ranchero Mexican Lager **6.50**

Millstream Schild Brau (Amber) **6.50**

Kc Bier Helles/Dunkel/Pilsner **7.00**

Tall Boys ALL CANS 5.00

Busch Light

PBR

High Life

Gluten Free

New Grist Pilsner **6.50**

Green's Pale Ale **6.50**

High Noon Tea (various flavors) **7.50**

Non-Alcoholic

Hyper Cold IPA **9.00**

NA Mudpuppy Porter **6.50**

Athletic IPA **6.50**

Featured Cocktail:



OPEN WATER 10

Red Berry Vodka, Blue Curacao, Sour, Soda

Special Entrees

Neptune Pasta 30

Seafood pasta with shrimp, baby clams, mussels, calamari, chopped clams, and bay scallops all tossed in an herb-butter sauce paired with spinach, tomato, and scallions. Served with baguette bread

Nola Style Basa 22

Blackened basa topped with a creamy creole sauce and sauteed shrimp. Served with red beans and rice.

Shrimp Boil 28

Shrimp, boiled eggs, potatoes, andouilli sausage, onions and corn on the cob all tossed in a spicy cajun butter and served with baguette bread

Soft shell Crab Salad 18

Mixed greens with 3 colored peppers, onion, tomato and cucumber with thousand island dressing on the side and topped with a fresh fried soft shell crab.

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!

Starters/Soups:

Mango Habenero Shrimp served with ranch **11**

Corn Ribs with aoli **8**

Vegetable Sampler Platter with creole ranch **13**

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