

Shucks Downtown

Saturday, September 19th

Raw Bar Oysters

***Beau Soleil 3.20 (New Brunswick)**

Mild brine with a crisp finish

***MookieMoto 2.80 (Maine)**

High salinity with a sweet finish

***Midnight Kiss 2.50 (Rhode Island)**

Bold Brine with a sweet buttery finish

***Paramour 2.90 (Nova Scotia)**

Firm meats, mild salinity, sweet fruity 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**

Divots OKTOBERFEST! **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**

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

Non-Alcoholic

Hyper Cold IPA **9.00**

NA Mudpuppy Porter **6.50**

Athletic IPA **6.50**

Special Entrees

Shrimp Pesto 23

Sauteed shrimp with with mafuldine pasata tossed in creamy pesto sauce with broccoli and feta cheese, served with baguette bread

Salmon Philly 20 

Sauteed salmon with bel pepper, onion, mushrooms and provolone cheese and aioli on a hoagie bread paired with fries.

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 bagguette bread

Mediterranean Shrimp Salad 18 

Mixed greens topped with a lemon vinagrette dressing, olives, pepperoncini, and feta chease and grilled or chilled

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**

Potato Soup with bread **Cup 7 // Bowl 10**

Vegetable Sampler Platter with creole ranch **13**

Desserts

Key Lime Pie **6**

Coconut Cream Pie **10**

Ice Cream Waffle Cone **8**

Featured Cocktail:



OPEN WATER 10

Your choice of New Amsterdam Flavor Vodka, Blue Curacao, Sour, Soda

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