

# Shucks Downtown

Sunday, September 13th

## 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