

Shucks Downtown

Friday, October 30th

Raw Bar Oysters

***Honey Moon 3.20 (Prince Edward Island)**

Full Meats Sharp brine sweet finish

***Mer Bleu 2.80 (New Brunswick)**

Briny with a sweet finish

***Wellfleet 2.50 (Massachusetts)**

Plump and tender with a balanced brine

***Glacier Bay 3.10 (New Brunswick)**

Medium brine with mild sweet finish

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

Mild flavor with slight brine

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

Ask About Our Mignonette

Pans and Bottles

Founders Imp. Stout KFB **(12% ABV) 12.00**

Birra Moretti **7.00**

Kros Strain Fairy Nectar **8.00**

Divots Ranchero / Oktoberfest / Copper Lager **6.50**

Millstream Schild Brau (Amber) **6.50**

Kc Bier Dunkel / Pilsner **7.00**

Free State Oatmeal Stout **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** Lager (bomber) **11.00**

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

Non-Alcoholic

Hyper Cold Lager **9.00**

NA Mudpuppy Porter // Honey Wheat **6.50**

Athletic IPA **6.50**

Featured Cocktail:

Witches' Brew \$10/\$6 (NA)

Pick Your Potion, Raise some spirits

Your choice of New Amsterdam flavored vodka with a swirl of Shucks Hurricane, a drop of sweet and sour, splash soda bubbles, and a gummy worm for good luck

Special Entrees

Seafood Enchiladas \$26

Two of our famous seafood enchiladas filled with shrimp, haddock, walleye, and salmon.

Coated with a smoked pablano sauce served with black bean salsa, house rice and baja slaw.

King Salmon \$29

Sauteed salmon topped with a thick blueberry sauce and paired with roasted potatoes and tossed greens.

Beer Battered Walleye \$25

Beer battered walleye, served with cajun fries, slaw, and tartar sauce.

Nola Basa \$23

Blackened basa topped with shrimp and smothered in a creole cream sauce served with red beans and rice.

Chicken Marsala \$20

Pan-Seared chicken with mushrooms and broccoli over a bed of mashed potatoes and smothered in house made gravy.

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:

Corn Ribs with aoli 8

Fried Mushroom with ranch 12

Desserts

Key Lime Pie 6

Carrot Cake 10

Pumpkin Pie 10

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