

Shucks Downtown

Wednesday, October 7th

Raw Bar Oysters

***Sassy 3.20 (Prince Edward Island)**

Distinct sweet brine balanced with a salty snap

***Tuxedo 2.80 (Prince Edward Island)**

Perfect combination of sweet and salty

***Umami 2.50 (Rhode Island)**

Sweet creamy and very salty

***Bare Naked 2.90 (Rhode Island)**

Salty with a 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**

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**

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 house made sweet and sour, splash soda bubbles, and a gummy worm for good luck

Special Entrees

Seafood Kabobs \$27 

Seared shrimp, haddock, and scallop kabob paired with a seared vegetable kabob. Both are finished with a balsamic glaze and served with cilantro-lime white rice

Salmon Philly \$20 

Sautéed salmon with bell peppers, onions, mushrooms, and melted provolone, finished with creamy aioli on a toasted hoagie roll. Served with golden French fries

Beer-Battered Walleye \$25

Crispy beer-battered walleye served with golden French fries and creamy coleslaw

Lobster-Stuffed Shrimp \$26

Jumbo shrimp stuffed with lobster meat, topped with savory lobster sauce, and served with quinoa brown rice and fresh house vegetables

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

Starters/Soups:

Fried Mushrooms served with ranch 8 

Corn Ribs with aoli 8 

Shrimp Egg Roll with aoli 12

Desserts

Key Lime Pie 6

Carrot Cake 10

Ice Cream Waffle Cone 8

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