

Shucks Downtown

Monday, October 19th

Raw Bar Oysters

***Savage Blonde 3.20 (Prince Edward Island)**

Full meats, sharp brine, with a sweet finish

***Pink Moon 2.80 (Prince Edward Island)**

Creamy meats with a salt and mineral finish

***Fancy Sweets 2.50 (New Brunswick)**

Unique and fresh sweet flavor

***Tuxedo 2.90 (Prince Edward Island)**

Sweet and salty

***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 sweet and sour, splash soda bubbles, and a gummy shark for good luck

Special Fntrees

Basa de Gallo \$23

Seared Basa coated with a california citrus seasoning and topped with house made mango pico de gallo. Served with white rice and sauteed green beans.

Bacon Wrapped Shrimp and Grits \$26

Sauteed bacon wrapped shrimp, and andouilli sausage paired with stone grits and smothered in our creamy creole sauce, served with baget.

Whole Catfish \$22

Golden fried bone in catfish sereed with corn on the cob and fries with a side of tartar sauce.

Bay Scallop Risotto \$23

A delectable tarragon risotto topped with sauteed bay scallops and served with broccolini.

Citrus Cod \$25

Fresh cod seared with citrus seasoning and topped with fresh herb butter, served with

Crabby Monday's

\$5.00 OFF CRAB LEGS!

1 lbs. Or 2 lbs. **SNOW CRAB \$29 - \$54**

Crab legs are served with house rice, sautéed veggies, fresh grilled baguette & drawn butter

Starters/Soups:

Root Vegetable Gumbowwith bread **Cup:7 Bowl:10**

Corn Ribs with aoli **8** 

Fry Mushroom 12 

Garlic Parmesan Shrimp 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