

Shucks Downtown

Wednesday, October 14th

Raw Bar Oysters

***Midnight Kiss 3.20 (Rhode Island)**

Full bodied brine with a sweet finish

***Glacier Bay 2.80 (New Brunswick)**

Medium brine with a sweet finish

***Salt Aire 2.50 (Prince Edward Island)**

Sweet plump and juicy

***Sex on the Bay 2.90 (New Brunswick)**

Medium Salinity with a creamy 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 sweet and sour, splash soda bubbles, and a gummy shark for good luck

Special Entrees

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.

Caperamundi \$24 

Seared Barramundi smothered in our lemon caper butter and served with roasted potatoes and sauteed brussel spouts.

Nola spicy mussels \$16

Mussels with nola butter, heavy cream, red peppers, garlic, wine garnished with parmesan and green onions.

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

Gumbo Days!!!

Flight of 3 \$12 or 5 for \$17

Traditional

Turducken

Gator

Root Vegetable

Smokehouse

Starters/Soups:

Crab rangoons with thai chili 12

Corn Ribs with aoli 8 

Shrimp Egg Roll with aoli 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