Shucks Downtown

Friday, November 6th

Raw Bar Oysters

***Beausolei 3.20 (Nova Scotia)**
Firm meats, mild salinity, clean fruity finish
***Black Point 2.80 (Nova Scotia)**
Faintly Sweet, salty, with a cucumber finish
***Wellfleet 2.50 (Massachusetts)**
Plump and tender with a balanced brine
***Mill Point 3.10 (Rhode Island)**
Brainy start with sweet and clean 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 / 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

Chipotle Shrimp Pasta $24
Sauteeed shrimp and andouilli sausage, with corn and spinach paired with shell noodles and a chipotle cream sauce.

Salmon BLT $20
Seared AFS Salmon on toasted ciabatta with lettuce, tomato, and bacon topped with remoulade and paired with fries.

Chicken Marsala $20
Pan-Seared chicken with mushrooms and broccoli over a bed of mashed potatoes and smothered in house made gravy

Jumbo Shrimp Skewers $24
2 grilled shrimp skewers served with sauteed veggies and house rice

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**
Lobster Stuffed Soft Shell Crab with spicy tartar sauce. One for **$11** or Two for **$18**

Desserts

Key Lime Pie **6**
Pumpkin Flan **9**
Brownie ala Mode **8**

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