Shucks Downtown

Friday, November 27th

Raw Bar Oysters

***Barnstable 2.80 (Massachusetts)**
Deep cup, briny and sweet
***Irish Point 3.20 (Prince Edward Island)**
Superb meats with excellent salinity
***Bad Boy 2.50 (Nova Scotia)**
Deep cupped oyster bursting with brine.
***Savage Blonde 3.10 (Prince Edward Island)**
Full meats, sharp brine, sweet finish.
***East Point 1.90 (Delaware Bay)**
Mild Flavor with light salt content
****Roundabout (2 of Each for $27)***
Ask About Our Mignonett

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**

Holiday Cocktails

Granny's Yule Mule *Caramel Apple Mule* **12**
Hell's Bell's *3 Alarm Oyster Shooter* **7**
Dasher's Delight *Cherry Vanilla Old Fashioned* **13**

Desserts

Key Lime Pie **6**
Peach Pie a la mode **10**

Special Entrees

Shrimp Etouffee $24
Sauteed shrimp tossed with a roasted red pepper sauce. Served wit grilled baugette and white rice

Shrimp Scampi $25
Linguini pasta topped with shrimp, plentiful garlic, red peppers, house butter, lemon, green onions with a side of baguette bread

Blackened Swordfish BLT $21
Blacked Swordfish topped with lettuce, tomato and bacon. Served with waffle fries

Pork Loin Steak $20
Fried pork loin sered with mashed potatoes, gravy and sauteed broccli

AFS KING CRAB LEGS $120!! (1 LBS)
AFS King Crab Legs steamed, then topped with creole seasoning and butter. Served with sauteed veggies, dirt y rice and grilled baguette bread

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:

Black and Bleu Oysters $14
Lobster Stuffed Softshell Crab $11 for 1/$18 for 2
Fried Mushrooms $8 served with ranch

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