

SHUCKS DOWNTOWN DAILY SPECIALS

National Oyster Day, August 5th

~ RAW BAR ~

RED RAIDERS 2.30

(Massachusetts)

Sweet brine with a slight vegetal finish

EAGLE'S NEST 2.70

(Massachusetts)

Deep cup, blend of salt and fresh water taste

MALPEQUE 2.20

(Prince Edward Island)

Light bodied, high brine w/ sweet finish

BIG ROCK 2.90

(Massachusetts)

Briny with a sweet seaweed finish

East Point 2.10

(Chesapeake Bay)

Plump and firm, mild flavor, light salt content

~ DRINKS ~

BRICKWAY PILSNER CAN 5.00

GREENS IPA 8.25

BUD LIGHT SELTZER HARD SODA 5.00

INFUSION EL SQUATCHO 5.25

APPLE OF MY EYE MULE 9.50!!!

Spiced Apple rum with ginger beer and fresh lime

GET A LITTLE PRICKLED 9.50!!!

*Western Prickly Pear Vodka, Ginger Beer, Soda water,
and fresh lime juice*

SOUPS/STARTERS

Pepperoncini and Onions 7

Crispy onion chips and peppers

Lobster Guacamole 15

Made to order, fresh Guacamole topped with lobster. Served with tri colored tortillas

Bacon Blue Grilled Oysters 13

Five fresh shucked oysters topped with bacon and blue cheese. Served with grilled bread

Roundabout (2 for 23)

Dozen Eagle's Nest 29

~ DESSERT ~

Key Lime Pie \$4

~ ENTREES ~

Grilled Salmon Philly 16

Grilled salmon sautéed with green bell peppers, onions and mushrooms, served on a toasted hoagie with aioli dressing and provolone cheese. Paired with potato chips

California Style Salmon BLT 18

Seared Salmon on herb ciabatta with lettuce, tomato, onion, bacon and avocado served with Cajun remoulade and fries

Poke Bowl 17

Raw Ahi tuna marinated in our house Pacific rim sauce with rice, sesame seeds and seaweed salad. Drizzled in lemongrass vinaigrette

Asiago Baked Trout 25

Fresh Trout topped with an Asiago cream sauce and baked. Served with roasted red potatoes and sautéed veggies

Angels on Horseback Burger 17

8 oz. Angus patty topped with fried oysters, provolone, bacon and cocktail sauce on a brioche bun with lettuce, tomato and onions. Served with fries

Crispy Oysters & Grits 24

Stone ground yellow grits topped with a creole Tasso gravy and Crispy Oysters. Served with grilled bread

Seared Wild Sockeye Salmon 27

Wild caught Sockeye Salmon served with house dirty rice & sautéed veggies

Crispy Oyster Salad 17

Mixed greens with julienne veggies, & tomato tossed with a cucumber wasabi vinaigrette