

SHUCKS DOWNTOWN

Monday, March 4th

Raw Bar Oysters*

Black Magic 2.90

(Prince Edward Island)

Sweet salinity with a veggie finish

North Shore Gold 2.80

(Prince Edward Island)

Good body, solid salinity, smooth finish

Sassy Malpeque 2.60

(Massachusetts)

Sweet Brine balanced against salty snap

Fortune 3.10

(New Brunswick)

Sharp brine, with crunchy meats

East Point 2.00

(Chesapeake Bay)

Mild flavor with medium meats

Roundabout (2 of each oyster) \$25

Ask about our MIGNONETTE

Featured Beer, Wine and Cocktails

Green's Gluten Free Pale Ale 7.00

Green's Gluten Free Lager 7.00

Kros Strain Fairy Nectar IPA 7.75

Blue Jay and Tonic 11

Jalapeno Spicy Bloody Mary 11

STARTERS/SOUP:

Fried Mushroom 9 served with creole ranch

Buffalo Fried Frog Legs 10 served with ranch

Rhode Island Clam Chowder Cup 6/Bowl 9

Manhattan Clam Chowder Cup 6/Bowl 9

NOLA Style Clams 14 Middle neck clams tossed in a spicy butter and wine sauce with red onions garlic, red peppers, and topped with green onion

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

1 lbs. Or 2 lbs. SNOW CRAB \$25 - \$50

1lbs. Or 2 lbs. DUNGENESS \$23 - \$43

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

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

Shucks Chef's Specials

(Available all through March, all 3 Locations)

Codwich 17

Crispy Cod on a toasted hoagie bun with lettuce, tomato, onion, & tartar. Served with fries & a pickle

Pesto Penne Pasta 15 Sm & 20 Lg

Sauteed Shrimp tossed in penne pasta and a pesto sauce. Served with grilled bread

Branzino 30

Cowboy Cut Branzino seared and finished with Ladolemono sauce. Served with cherry tomatoes & crispy potatoes *(No Substitutions on this dish)*

SPECIAL ENTREES

Shrimp and Grits 22

Stone ground cheesy grits topped with sautéed shrimp and andouille sausage

Smoked Gouda Mac and Cheese 28

Creamy smoked cheese sauce, lobster w/ a crunchy panko topping. Served with grilled Baguette and mixed greens

Whole Catfish Dinner 20

Fried whole catfish served with a side of fries and slaw

Seafood Cioppino 30

Classic Fisherman's stewed with rich tomato broth loaded with shrimp, mussels, middle neck clams, Dungeness crab, & fish. Served with grilled baguette

Dessert

Key Lime Pie 6