

Shucks Downtown

Wednesday March 25th

Raw Bar Oysters

***Duxbury 3.20 (Massachusetts)**

Deep salty brine and sweet meatiness

***Momma Mia 2.90 (Maine)**

Clean with a classic briny flavor

***Summer Love 2.50 (Prince Edward Island)**

Creamy meat with a salt and mineral finish

***Savage Blonde 2.80 (Prince Edward Island)**

Full Meats, sharp brine, sweet finish

***East Point 1.50 (Delaware Bay)**

Mild flavor with slight brine

***Roundabout (2 of each) \$25**

Ask About Our Mignonette

Featured Cans and Cocktails

Kros Strain Fairy Nectar **8.00**

Founders Imp. Stout KFB (12% ABV) **12.00**

Tall Boys

ALL CANS 5.00

Busch Light

Miller High Life

Gluten Free 🌱

New Grist Pilsner **6.50**

Green's Pale Ale/Lager **6.50**

196 Lemon/Strawberry seltzer **6.00**

Non-Alcoholic

NA Mango Cart **6.00**

Athletic IPA **6.00**

NA Ace Pear **6.00**

Bud Zero **6.00**

NA Hyper Cold Lager or IPA **9.00**

Desserts

Key Lime Pie **6**

Apple Pie with Vanilla Ice Cream **10**

Special Entrees

Crispy Basa 20 🌱

Crispy basa filet topped with cajun remoulade, served with baby cakes and coleslaw

Pork Tenderloin 16

Served on toasted ciabatta with lettuce, onion, and tomatoes served with fries, pickle and a side of red pepper aioli

Ancho Shrimp Taco Salad 20 🌱

Fresh greens topped with black bean salsa and shredded cheese, tossed in ranch dressing. Served in a crispy taco bowl

Oyster Wednesday

***East Point ~ 1.50 a piece ALL DAY!**

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

Starters/Soups:

Fried Mushrooms served with ranch **8**

Corn Ribs served with sriracha aoli **8**