

Shucks Downtown

Friday, June 19th

Raw Bar Oysters

*North shore 2.80 (Prince Edward Island)

Salty with a sweet finish

*Black point 2.90 (Nova Scotia)

Fairly sweet, salty and a cucumber finish

Pemaquid 3.20 (Maine)

Mildly sweet with a lemony zest flavor

*East Point 1.90 (Delaware Bay)

Mild flavor with slight brine

***Roundabout (3 of each) \$29**

Ask About Our Mignonette

Featured Cans and Cocktails

Founders Imp. Stout KFB (12% ABV) 12.00

Birra Moretti 7.00

Kros Strain Fairy Nectar 8.00

Millstream Pilsner 6.50

Tall Boys ALL CANS 5.00

Busch Light

High Life

Gluten Free

New Grist Pilsner 6.50

Green's Pale Ale/Lager 6.50

Carbliss Pineapple Seltzer 7.00

Non-Alcoholic

NA Mango Cart 6.00

Hyper Cold IPA/Amber 9.00

NA Mudpuppy Porter 6.50

***ASK YOUR SERVER ABOUT SALMON RUN**

Special Entrees

Seared Scallops 35

Five flat top seared sea scallops served atop a creamy tarragon risotto and finished with roasted broccolini

Halibut Piccata 34

Fresh Alaskan halibut, lightly seasoned and pan-seared, finished with bright lemon caper piccata sauce. Served with roasted brussels sprouts and whipped mashed potatoes

Salmon Oscar 27

A golden flaky puff pastry stuffed with seared salmon, grilled asparagus, and lump crab meat, then topped with hollandaise sauce

Surf and Turf 45

5oz grilled filet prepared to your liking paired with 4oz cold water lobster tail, finished with a rich creole cream sauce. Served with bacon wrapped asparagus and a loaded baked potato with deep sea crab

Seafood Enchiladas 25

Lobster, shrimp, and fish tucked into two enchiladas, smothered in smoked polano cream, topped with corn & black bean salsa,

Starters/Soups:

Corn Ribs served with aoli 8

Mango Habenero Shrimp with ranch 13

Fried Mushrooms with ranch 8

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!