

# Shucks Downtown

Monday, June 29th

## Raw Bar Oysters

**\*Umami 3.20 (Rhode Island)**

Sweet, creamy, and very salty

**\*Osprey Point 2.80 (Prince Edward Island)**

Salty with a light clean finish

**\*Mamma Mia 2.90 (Maine)**

Clean with a classic briny flavor

**\*Salt Aire 2.50 (Prince Edward Island)**

Sweet plump and juicy with a salty finish

**\*East Point 1.90 (Delaware Bay)**

Mild flavor with slight brine

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

**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

PBR

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**

## Starters/Soups:

**Tuna Poke Nachos 22**

**Smoked Salmon Trio** with dill caper sauce **12**

**Blackened Salmon Canapes 9**

**Salmon Corn Chowder 7/10**

## Special Entrees

**Ancho Salmon Sandwich 21**

Ancho crusted Salmon with lettuce, tomato, and remoulade on a toasted bun and topped with fresh guacamole

**Smoked Salmon Salad 21**

Mixed greens, tomatoes, cucumbers, egg, avocado, and red onions tossed in a creamy dill caper dressing and topped with smoked salmon

**Salmon Candy Salad 23**

Napa cabbage & mixed greens tossed with bell peppers, carrots, red onion, cilantro, edamame and cucumber wasabi dressing finished with crispy shallots, sesame seeds, and house smoked salmon candy

**Chimichurri Salmon**

Your choice of Faroe Island **29**/Sockeye **39**

Topped with a chimichurri sauce. Served with deviled egg potato salad and elote

**Oscar Salmon**

Your choice of Faroe Island **35**/ Sockeye **45**

Topped with hollandaise sauce and deep sea crab meat. Served with fingerling potatoes and sauteed green beans

## Crabby Monday's

**\$5.00 OFF CRAB LEGS!**

1 lbs. Or 2 lbs. **SNOW CRAB \$27 - \$53**

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