

Shucks Downtown

Thursday, June 25th

Raw Bar Oysters

*Blue Hill Blonde 3.20 (Massachusetts)

Briny, Crisp, and Bright

*Moondancer 2.80 (Maine)

High salinity with a sweet finish

*Maine Isle 2.90 (Maine)

Clean with a classic briny flavor

Summer Love 2.50 (Prince Edward Island)

Creamy meat, salt and mineral 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

ITS
SALMON
RUN!!!

Desserts

Key Lime Pie 6

Coconut Cream Pie 10

Chocolate Lava Cake Ala Mode 12

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