

Shucks Downtown

Monday, June 22st

Raw Bar Oysters

*Fog Horn 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

Pemaquid 2.50 (Maine)

Mildly sweet with a lemony zest flavor

*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

***ASK YOUR SERVER ABOUT SALMON RUN**

Desserts

Key Lime Pie 6

Coconut Cream Pie 10

Chocolate Lava Cake Ala Mode 12

Special Fntrees

Seared Scallops 35

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

Opah Piccata 34 

Fresh Opah, 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, paired with 4oz cold water lobster tail, finished with a rich creole cream sauce. Served with bacon wrapped asparagus and a loaded baked potato topped with deep sea crab

Seafood Enchiladas 25

Lobster, shrimp, and fish tucked into two enchiladas, smothered in smoked poblano cream, topped with corn & black bean salsa and sour cream. Served with dirty rice and Baja slaw 

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