

# Shucks Downtown

Sunday, June 21st

## Raw Bar Oysters

\*Fog Horn 3.20 (Massachusetts)

Briny, Crisp, and Bright

\*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 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

**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, 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

## 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!