

# Shucks Downtown

Tuesday, June 23rd

## 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

**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 Entrees

**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

**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

## Starters/Soups:

**Corn Ribs served with aoli 8**

**Mango Habenero Shrimp with ranch 13**

**Fried Mushrooms with ranch 8**

### **TACO TUESDAYS AND THURSDAYS**

**FISH TACOS**

**ONE - 8.5 TWO - 12 THREE - 15**

**SHRIMP TACOS**

**ONE - 9.5 TWO - 13 THREE - 16**

*Served with Dirty Rice & Refried Beans*

**\$4.50 Margaritas All Day**