

# Shucks Downtown

Wednesday, July 1st

## Raw Bar Oysters

\*North Shore Gold 3.20 (Prince Edward Island)

Salty with a sweet finish

\*Malpeque 2.80 (Prince Edward Island)

Light bodied with high salinity

\*Mamma Mia 2.90 (Maine)

Clean with a classic briny flavor

\*Black Point 2.50 (Nova Scotia)

Faintly sweet, salty with a cucumber finish

\*East Point 1.50 (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:

Smoked Salmon Trio with dill caper sauce 12

Salmon Corn Chowder 7/10

## Special Entrees

Smoked Salmon Salad 

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

Tuna Poke Nachos 22

Absolutely fresh tuna over wonton chips with cucumbers, jalapenos, and seaweed salad topped with wasabi and red chili aoli.

## Oyster Wednesday

\*East Point ~ 1.50 a piece ALL DAY!

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

## Desserts

Key Lime Pie 6

Chocolate Lava Cake Ala Mode 12