

# Shucks Downtown

Wednesday, July 8th

## Raw Bar Oysters

**\*Sassy 3.20 (Prince Edward Island)**

Sweet brine balanced with a salty snap

**\*Malpeque 2.80 (Prince Edward Island)**

Light bodied with high salinity

**\*Malagash 2.90 (Nova Scotia)**

Earthy, slight sweet mushroom finish

**\*Black Point 2.50 (Nova Scotia)**

Faintly sweet, salty with a cucumber 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**

Hyper Cold IPA/Amber/lager **9.00**

NA Mudpuppy Porter **6.50**

## Starters/Soups:

**Fried Mushrooms with ranch 8**

**Elote (Street Corn) 8** 

## Special Entrees

**Soft Shell Crab Sandwich 21** 

Golden Crispy soft shell crab on a toasted brioche with lettuce and remoulade served with crispy tater tots and cole slaw

**Tuna Poke\* Nachos 22**

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

**Chimichurri Haddock 23** 

Seared haddock topped with our chimichurri sauce. Served with sauteed asparagus and fingerling potatoes.

## 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**

Banana Cream Pie **10**