

# Shuck Off

## MENU

SUNDAY-THURSDAY • 4:00PM - 6:30PM  
FRIDAY & SATURDAY • 3:30PM - 5:30PM



**CHILLED OYSTERS\*** \$2 ea  
classic accoutrements

**CHICKEN NUGGETS** \$9  
caviar ranch, hot mediterranean honey 3pcs

**BOTTOMLESS FRITES** \$10

**CRISPY CHICKEN WINGS** \$10  
orange chili glaze, buttermilk ranch 5pcs

## sliders \$6

**CHEESEBURGER**  
sharp american cheese, dijonaïse,  
onion marmalade, dill pickle

**MINI LOBSTER ROLL**  
buttery brioche, old bay aioli, fennel,  
celery, lemon

**FRENCH DIP**  
shaved prime rib, gruyère,  
au poivre, horseradish

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.*

*An 18% gratuity is added to parties of 6 or more.*

**A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.**

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## cocktails \$9

*Classic*

### MARTINI

*choice of vodka or gin*

### COSMOPOLITAN

vodka, cranberry, lime

### OLD FASHIONED

bourbon, demerara, bitters, orange

### PALOMA

tequila, lime, grapefruit, soda

## beer \$6

### STELLA

## pours

\$9 glass • \$36 bottles

### BUBBLES

Cremant, JC Calvet, bordeaux, fra

### ROSÉ

Rosé, Mont Gravet, languedoc, fra

### ROSÉ BUBBLES

Cremant Rosé, Francois Montand, jura, fra