

Shuck Off

MENU

SUNDAY-THURSDAY • 3:30PM - 6:30PM

FRIDAY • 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

ROSÉ

Rosé, Mont Gravet, languedoc, fra

ROSÉ BUBBLES

Cremant Rosé, Francois Montand, jura, fra

WHITE

Sauvignon Blanc, Bouchard Aine & Fils,
languedoc, fra