



**STEAMED LITTLE NECKS - 13**

Steamed in garlic and wine clam broth, Wild, hand-dug from Cape Cod and Maine, w/ drawn butter

**SHRIMP COCKTAIL (8) - 12**

Wild gulf shrimp with house cocktail sauce

**LOBSTER CLAWS (2) - 21**

1lb chilled New England lobster, claw and arm served with drawn butter and cocktail sauce, choice of side salad or potato salad

**LOBSTER ROLLS (1) -18.95 or (2) – 35**

Full 4 ounces of fresh claw and knuckle lobster meat, gently dressed with house fennel dressing, served on crunchy lettuce and buttered New England split top roll. Served with chips

**OYSTERS: Mix and Match varieties and pay same price!**

**½ DOZEN (up to 2 types) - 16**

**DOZEN - 29**

**2 DOZEN CHEFS SPECIAL - 50**

*Sparkling mignonette, house cocktail sauce, fresh horse radish, kimchi sauce, choose 1 w/ half dozen or 2 w/ full dozen, add extras - 1*

**SUNKENMEADOWGEMS**

**EASTHAM, CAPECOD, MA**

**SIZE: 2.5" - 3"**

**Shuck Shack Exclusive - Our House Oyster**

These are hands-down the cleanest, most uniform oysters on Cape Cod. Tray cultured in double stack trays.

**PLYMOUTH BAY SELECTS**

**PLYMOUTH, MA**

**SIZE 3" - 3.75"**

Plymouth Bay Selects' balance of earthiness, salinity, and hint of butter at the finish makes it easy to see why the Pilgrims harvested these oysters as soon as they tied their boats in Plymouth Bay.

**Rocky Nook Selects**  
**KINGSTON, MA**

*Size: 3 - 3.5 inches*

With a great combination of brackish water, large tides to refresh nutrition, and shelter from battering waves, these well-balanced Rocky Nooks are a hidden gem in the oyster world.

**Cotuit Select**  
**Cotuit Bay, Cape Cod MA**  
*Size: 3 - 3.5 inches*

A delicacy that is sought out by oyster nuts everywhere, grown on one of the oldest oyster farms in the country! The water where they are raised is a mix of fresh water and salt water resulting in a meaty, briney, salty and sweet oyster.