

Shuck Off

MENU

MONDAY-FRIDAY • 4PM - 6PM



CHILLED OYSTERS* \$2 ea
classic accoutrements

FONDUE SERVICE

\$20 serves 2 guests

gruyère cheese, aged cheddar, braised bacon,
vegetable crudité, warm garlic sourdough

BOTTOMLESS FRITES \$10

Classic

MARTINI \$9

vodka, dry vermouth, lemon twist

pours

\$9 glass • \$36 bottles

BUBBLES

Cremant, JC Calvet, bordeaux, fra (NV)

ROSÉ

Rosé, Mont Gravet, languedoc, fra (2021)

ROSÉ BUBBLES

Cremant Rosé, Francois Montand, jura, fra (NV)

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

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