

~ Oysters ~

Freshly Shucked or Baked Oysters*

Please see our Fresh Oyster Board for current availability.

3.25 each 15.50 ½ dozen 29.00 dozen

Pan Fried panko flake	Olympic Dungeness crab, tomato hollandaise, bacon and bell pepper	Barbeque and Bacon leek, bacon, barbeque sauce
Provençal Tomato, herbs, roasted garlic, parmesan	Rockefeller spinach, pernod hollandaise	Kilpatrick House-Smoked leek, bacon, worcestershire

~ Oktoberfest ~

49

Beer and Cheddar Bisque
focaccia crouton
Grilled Alaskan King Salmon
braised red cabbage, mashed red potatoes
German Chocolate Cake
vanilla bean ice cream

~ Starters ~

Jumbo Prawn Cocktail tomato, horseradish sauce	15	Dungeness Crab and Artichoke Gratin crispy focaccia croutons	16	Tempura Wild King Salmon Belly soy dipping sauce	11
Applewood Smoked Wild King Salmon traditional garnish, onion rye	14	Steamed Clams or Mussels chardonnay, garlic, chorizo	14/19	Chili Spiced Popcorn Shrimp tomato tartar	13
Local Dungeness Crab Cocktail tomato, horseradish sauce	16	Appetizer or Entrée		Crispy Pacific Calamari scotch bonnet aioli	12

~ Soups and Salads ~

Shuckers Seafood Chowder Cup or Bowl	9/12	Lusciously Loaded Louie with shrimp or crab	14/20	Organic Mixed Greens mango-ginger vinaigrette, sesame crisp	9.5
Oyster Bisque Cup or Bowl	10/13	Shuckers Caesar Salad Appetizer or Entrée	10/12	Wilted Organic Arrowhead	9.5
Creamy Clam Chowder Cup or Bowl	9/12	with dungeness crab and bay shrimp	14/20	Spinach Salad bleu cheese, bacon	
		with chicken	12/18	Shuckers Chop Salad crab, shrimp, avocado, bleu cheese, red onion, hard boiled egg, cucumber, green goddess dressing	14/20
		Appetizer or Entrée		Appetizer or Entrée	

~ Main Courses ~

Pan Fried Oysters wedge fries, coleslaw, tartar sauce	24	Grilled Halibut* Dungeness crab mac & cheese, tempura asparagus	46	Whole Roasted Dungeness Crab garlic, rosemary, baby yellow fin potatoes	40
Pepe Pasta cured late season tomatoes, aged pecorino, torn basil	13/18	Alaskan Black Cod seared fennel, wild herb, lentil ragout	29	Microbrew Battered Halibut & Chips coleslaw, tartar sauce	21
with prawn or dungeness crab Appetizer or Entrée	17/22	Mixed Grill* halibut, dungeness crab cake, grilled saltwater prawn, scallop, dungeness crab mac & cheese	48	Dungeness Crab Cakes cream corn, cherry marmalade, corn bread croutons	30
Rainbow Trout crusted with caramelized onions, chanterelle mushroom, butternut squash, lobster hash	23	Sesame Crusted Ahi Tuna* wasabi mashed potatoes, black plum sauce	36	Buttermilk Fried Free Range Chicken honey buttered biscuits, coleslaw, and potato salad	20
Dungeness Crab Cioppino italian sausage, seafood, smoked tomato	27	Seared Wild Scallops crimini mushrooms, baby green beans, crab whipped potatoes	31	Grilled Beef Burger* white cheddar, wedge fries, coleslaw	12
				Smoked King Salmon brushed with bourbon whipped honey, buttermilk mashed potatoes, old fashioned apple remolade	36

~ Featured Steaks ~

Each of our featured steaks is served with your choice of one starch and one vegetable dish:

7 Ounce Filet Mignon*	36
11 Ounce Rib eye Steak*	32
10 Ounce Pork Chop*	30

Starch: white cheddar mashed potatoes, garlic mashed potatoes, baked potato

Vegetable: baby green beans or grilled asparagus

~ Fresh Fish ~

Please ask your server for current fresh fish availability.

All fresh fish of the day entrées served with one of our unique accompaniments:

Potatoes Au Gratin,	or	Roasted Fingerling Potato Salad,
Grilled Green Beans,		Tiny Brussels Sprouts,
Blood Orange and		Smoked Bacon Vinaigrette
Cranberry Compote		

~ Complementing Sides ~

Compliment your entrée with a side selected by our Chef to enhance your meal

Grilled or Tempura Prawns	6	White Cheddar or Garlic Mashed Potatoes	5
Grilled or Tempura Asparagus	5	Dungeness Crab Mac & Cheese	8

Dinner

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
A service charge of 18% will be added to parties of 8 or more.