

## ~ Columbia River Salmon ~

Smoked Columbia River Salmon Chowder	13
indian corn bread smothered in whipped fireweed honey butter	
Columbia River Salmon Burger	18
garlicky fries, calamari tempura and basil aioli	
Beer Battered Columbia River Sockeye	29
garlic smoked paprika wedge fries	
Grilled Columbia River King	38
butter poached spot prawns, crisp white corn cake	

## ~ Shuckers ~

### Duets 11 and Trios 16

Choose a combination of two or three of the following:

Shuckers Seafood Chowder
Creamy Clam Chowder
Shuckers Chop Salad
Mixed Green Salad
Shuckers Caesar Salad
Salmon and White Cheddar Melt
Grilled Prawn Caesar Wrap

## ~ 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

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

Jumbo Prawn Cocktail tomato horseradish sauce	14	Dungeness Crab and Artichoke Gratin crispy focaccia croutons	16	Tempura Wild King Salmon Belly miso, soy dipping sauce	11
Applewood Smoked Wild King Salmon traditional garnish, onion rye	12	Steamed Clams or Mussels chardonnay, garlic, chorizo Appetizer or Entrée	13/18	Chili Spiced Popcorn Shrimp tomato tartar	13
Local Dungeness Crab Cocktail tomato horseradish sauce	15			Crispy Pacific Calamari scotch bonnet aioli	12

## ~ Soups and Salads ~

Shuckers Seafood Chowder Cup or Bowl	8/11	Lusciously Loaded Louie with shrimp or crab Appetizer or Entrée	17/21	Organic Mixed Greens mango-ginger vinaigrette, sesame crisp	9
Oyster Bisque Cup or Bowl	9/12	Shuckers Caesar Salad Appetizer or Entrée	9/11	Wilted Organic Arrowhead	9
Creamy Clam Chowder Cup or Bowl	8/11	with Dungeness crab and bay shrimp Appetizer or Entrée	12/18	Spinach Salad with bleu cheese and bacon	
		with chicken Appetizer or Entrée	11/16	Shuckers Chop Salad crab, shrimp, avocado, bleu cheese, red onion, hard boiled egg, cucumber green goddess dressing Appetizer or Entrée	13/19

## ~ Main Courses ~

Pan Fried Oysters wedge fries, coleslaw, tartar sauce	18	Grilled Halibut dungeness mac & cheese, tempura asparagus	36	Whole Roasted Dungeness Crab garlic and rosemary, baby yellow fin potatoes	30
Wild Mushroom Risotto asparagus tips Appetizer or Entrée	9/13	Alaskan Black Cod citrus glaze, mango jicama corn salad	24	Microbrew Battered Halibut & Chips coleslaw, tartar sauce	16
Brioche and Lemon Crusted Trout wild mushroom and lyonnaise potatoes, pancetta, toybox tomato marmalade	20	Mixed Grill halibut, king crab cake, grilled saltwater prawn, scallop, dungeness crab mac & cheese	38	King Crab Cakes red wine poached walla walla onions, asparagus, tomato jam	22
Dungeness Crab Cioppino italian sausage, seafood and smoked tomato	25	Sesame Crusted Ahi Tuna * wasabi mashed potatoes, black plum sauce	26	Buttermilk Fried Free Range Chicken honey buttered biscuits, coleslaw and barbequed beans	16
Seattle Club Sandwich grilled chicken, dungeness crab, avocado	15	Seared Wild Scallops crimini mushrooms, baby green beans, crab whipped potatoes	25	Grilled Beef Burger* white cheddar, wedge fries, coleslaw	11
				Grilled Salmon Sandwich horseradish slaw, boursin cheese	13

## ~ Complimenting Sides ~

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

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

## ~ Fresh Fish ~

Please see our Fresh Fish board for current availability  
All fresh fish of the day entrées served with one of our  
unique accompaniments:

Roasted Garlic Whipped Potatoes, Grilled Asparagus, Lemon Thyme Butter Sauce
or
Heirloom Tomato, Panzanella Bread Salad, Basil Pesto Vinaigrette

## Lunch

\*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.