

~ 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, roasted garlic, herbs, parmesan	Rockefeller spinach, hollandaise, pernod	Kilpatrick House-Smoked leek, bacon, worcestershire

~ Copper River Salmon ~

Smoked Copper River Salmon Chowder indian corn bread smothered in whipped fireweed honey butter	16
Copper River Salmon Burger garlicky fries, calamari tempura and basil aioli	22
Cold Smoked Copper River King heirloom tomato carpaccio, dungeness mac and cheese	62
Grilled Copper River King or Sockeye applewood smoked bacon, arugula and olive salad	59/54

~ Starters ~

Jumbo Prawn Cocktail tomato horseradish sauce	15	Dungeness Crab and Artichoke Gratin crispy focaccia croutons	16	Tempura Wild King Salmon Belly miso, soy dipping sauce	18
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			Crispy Pacific Calamari scotch bonnet aioli	12
				Warm Plate Sampler with steamed clams, popcorn shrimp, crispy calamari, baked oysters	25

~ Soups and Salads ~

Shuckers Seafood Chowder Cup or Bowl	9/12	Lusciously Loaded Louie with shrimp or crab	19/23	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 with bleu cheese and bacon	14/20
		with chicken	12/18	Shuckers Chop Salad crab, shrimp, avocado, bleu cheese, red onion, hard boiled egg, cucumber, green goddess dressing	Appetizer or Entrée

~ Main Courses ~

Pan Fried Oysters wedge fries, coleslaw, tartar sauce	24	Grilled Halibut dungeness mac & cheese, tempura asparagus	46	Whole Roasted Dungeness Crab garlic and rosemary, baby yellow fin potatoes	36
Wild Mushroom Risotto asparagus tips Appetizer or Entrée	18/23	Seared Steelhead razor clam chowder, grilled spring onion	27	Microbrew Battered Halibut & Chips coleslaw, tartar sauce	21
Brioche and Lemon Crusted Trout wild mushroom and lyonaise potatoes, pancetta, toybox tomato marmalade	23	Mixed Grill halibut, smoked wild king salmon cakes, prosciutto wrapped prawn, scallop, dungeness crab mac & cheese	48	Smoked Wild King Salmon Cakes fresh peas, grilled cipollini onions, warm pea vine salad	27
Dungeness Crab Cioppino italian sausage and seafood	27	Prosciutto Wrapped Ahi Tuna * white cheddar mashed potatoes and rapini sauté	36	Buttermilk Fried Free Range Chicken honey buttered biscuits, coleslaw and barbequed beans	20
		Seared Wild Scallops crimini mushrooms, baby green beans, crab whipped potatoes	31	Grilled Beef Burger* white cheddar, wedge fries, coleslaw	14

~ Featured Steaks ~

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

7 Ounce Filet Mignon	36
14 Ounce New York Steak	38
11 Ounce Ribeye Steak	32

Starch: white cheddar mashed potatoes, garlic mashed potatoes or baked potato
Vegetable: baby green beans, sautéed rapini 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:

Salt and Vinegar Mashed Potatoes, Grilled Asparagus, Red Wine Butter Sauce	or	Heirloom Tomato and Fresh Mozzarella Salad, Pesto Bruschetta, Truffle Balsamic Vinaigrette
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~ Complimenting 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 foodborne illness.
A service charge of 18% will be added to parties of 8 or more.