

~ 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

~ Columbia River Salmon~

Smoked Columbia River Salmon Chowder	16
indian corn bread smothered in whipped fireweed honey butter	
Columbia River Salmon Burger	22
garlicky fries, calamari tempura and basil aioli	
Beer Battered Columbia River Sockeye	35
garlic smoked paprika wedge fries	
Grilled Columbia River King	40
butter poached spot prawns, crisp white corn cake	

~ 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	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			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 Appetizer or Entrée	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 Appetizer or Entrée	14/20	Spinach Salad bleu cheese, bacon	
		with chicken Appetizer or Entrée	12/18	Shuckers Chop Salad crab, shrimp, avocado, bleu cheese, red onion, hard boiled egg, cucumber, green goddess dressing Appetizer or Entrée	14/20

~ 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
Wild Mushroom Risotto asparagus tips Appetizer or Entrée	13/18	Alaskan Black Cod citrus glaze, mango jicama corn salad	29	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, king crab cake, grilled saltwater prawn, scallop, dungeness crab mac & cheese	48	King Crab Cakes red wine poached walla walla onions, asparagus, tomato jam	30
Dungeness Crab Cioppino italian sausage, seafood, smoked tomato	27	Sesame Crusted Ahi Tuna* wasabi mashed potatoes, black plum sauce	36	Buttermilk Fried Free Range Chicken honey buttered biscuits, coleslaw, barbequed beans	20
		Seared Wild Scallops crimini mushrooms, baby green beans, crab whipped potatoes	31	Grilled Beef Burger* white cheddar, wedge fries, coleslaw	12

~ 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 Ribeye Steak*	32
16 Ounce T-Bone Steak*	38

Starch: white cheddar mashed potatoes, garlic mashed potatoes, baked potato
Vegetable: baby green beans, snap pea succotash 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:

Butter Poached Fingerling Potatoes,	or	Crisp Parmesan Polenta,
Grilled Green Beans,		Heirloom Caprese Salad,
Crab and Chive Butter Sauce		Micro Basil Balsamic Butter

~ 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 food borne illness.
A service charge of 18% will be added to parties of 8 or more.