

## ~ Freshly Shucked or Baked Oysters ~

Please see our Fresh Oyster Board for current availability.

3.25 each 17.00 1/2 dozen 29.00 dozen

<b>Provençal</b> tomato, herbs, roasted garlic, parmesan	<b>Olympic</b> dungeness crab, tomato hollandaise, bacon and bell pepper	<b>Tomato</b> <b>Barbeque</b> tomato barbeque sauce	<b>Oysters</b> <b>Parmesan</b> warm marinara sauce, bread crumbs, parmesan, herbs
<b>Fennel Pollen</b> caramelized fennel, lemon zest, bread crumbs	<b>Pan Fried</b> panko flake	<b>Casino</b> bacon, peppers, celery, lemon, worcestershire, tabasco	<b>House-Smoked</b>
	<b>Rockefeller</b> spinach, hollandaise, pernod		

## ~ Just for The Halibut ~

Spring Pea Soup 10

dill crème fraiche, brioche crouton, halibut cakes

Grilled Halibut 23

leek and asparagus risotto, basil pesto, prosciutto crisp

Pistachio Praline Crusted Halibut 34

spring onion, watermelon radish and citrus salad,  
white balsamic dressing

## ~ Starters ~

 Jumbo Prawn Cocktail 16

tomato, horseradish sauce

Local Dungeness Crab Cocktail 16

tomato horseradish sauce

Dungeness Crab and 16

Artichoke Gratin

crispy focaccia crouton

Steamed Clams or Mussels 14/22

white wine, garlic butter, chorizo  
*Appetizer or Entrée*

Chili Spiced Popcorn Shrimp 13

tomato tartar sauce

Crispy Pacific Calamari 12

scotch bonnet aioli

## ~ Soups and Salads ~

 Shuckers Seafood Chowder 10/13

*Cup or Bowl*

Oyster Bisque 10/13

*Cup or Bowl*

Creamy Clam Chowder 9/12

*Cup or Bowl*

Iceberg Lettuce Wedge 9.5

smoky peppered bacon, vine ripe tomatoes,  
bleu cheese dressing

Lusciously Loaded Louie Salad 14/20

with crab or shrimp, grilled asparagus, tomato,  
kalamata olives, hardboiled egg, cucumber,  
thousand island dressing

*Appetizer or Entrée*

 Shuckers Caesar Salad 11/16

*Appetizer or Entrée*

with dungeness crab and bay shrimp  
or chicken 16/21

*Appetizer or Entrée*

 Organic Mixed Greens Salad 10

grain mustard vinaigrette

Organic Spinach Salad 13

crispy parmesan, truffle devil egg,  
sticky peppered bacon dressing

Shuckers Chop Salad 16/22

crab, shrimp, avocado, bleu cheese,  
tomato, hardboiled egg, cucumber,  
green goddess dressing

*Appetizer or Entrée*

## ~ Main Courses ~

Pan Fried Oysters 24

wedge fries, coleslaw, tartar sauce

 Pasta Primavera 10/14

spring vegetables, lemon butter, mint pesto  
with grilled prawns, dungeness crab or  
chicken breast 15/19

*Appetizer or Entrée*

Grilled American Wagyu Burger\* 16

white cheddar, wedge fries, coleslaw

Seared Wild Scallops 35

crimini mushrooms, baby green beans,  
crab whipped potatoes

Grilled Halibut 38

crab mac& cheese, tempura asparagus

Mixed Grill\* 43

wild salmon, halibut, prawns, scallops, clams  
asparagus, crab mac & cheese

 Herb Crusted Ahi Tuna\* 36

parmesan quinoa, wasabi caesar salad

Shuckers Seafood Paella 35

dungeness crab, prawns, clams,  
mussels, calamari, chicken,  
andouille sausage in spicy saffron rice

 Whole Roasted Dungeness Crab 41

rosemary roasted potatoes, grilled asparagus

Microbrew Battered Halibut & Chips 24

coleslaw, tartar sauce

Pan Seared Crab Cakes 30

baby red potatoes, wild mushrooms,  
mache salad with chimichurri sauce

Buttermilk Fried Free Range Chicken 26

honey buttered biscuits, green beans,  
whipped potatoes

Gray's Harbor Fry 35

beer battered halibut and prawns, crispy fried  
razor clams and oysters, seasoned fries,  
organic mixed greens and coleslaw

## ~ Featured From The Grill ~

Each of our featured from the grill is served with your choice of one starch  
and one vegetable dish:

7 Ounce Filet Mignon\* 39

11 Ounce Rib eye Steak\* 37

Free Range Chicken Breast 23

with crab and hollandaise 10

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

Vegetable: baby green beans or grilled asparagus

## ~ Featured Fish ~

Please ask your server for current featured fish availability.

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

Grain Mustard Mashed Potatoes,

Grilled Asparagus,

Tarragon Butter Sauce

or

Potato Salad with Bacon,

Grilled Spring Onion,

Dill and Grain Mustard Dressing

## ~ Complementing Sides ~

Complement 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

Crab Mac & Cheese 8

 Created using fresh and nutritionally balanced ingredients that are natural and organic, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
A service charge of 20% will be added to parties of 6 or more.

# Dinner