

## ~Freshly Shucked or Baked Oysters~

Please see our Fresh Oyster Board for current availability.

3.25 each 17.00 ½ 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> Rachel's barbeque sauce	<b>Oysters</b> <b>Parmesan</b> warm marinara sauce, bread crumbs, parmesan, herbs. lemon
<b>North West</b> <b>Oyster Bennies</b> smoked salmon, shallots, tomato hollandaise	<b>Pan Fried</b> panko flake <b>Rockefeller</b> spinach, hollandaise, pernod	<b>Casino</b> bacon, peppers, celery, lemon, worcestershire, tabasco	<b>House-Smoked</b>

## ~Copper River Salmon~

Copper River Salmon Poke 20

tossed with toasted sesame seeds, chives, soy sauce,  
sesame oil and honey, served with tempura salmon bite,  
citrus soy glaze, rosemary cracker bread

**Grilled Copper River Sockeye Salmon 45**

tomato jam, grilled asparagus,  
sautéed pea vines and morels, basil butter sauce

**Grilled Copper River Salmon 45**

toasted sesame rice cake, steamed bok choy,  
ginger infused sweet soy broth, tempura green onion

## ~ Starters ~

 <b>Jumbo Prawn Cocktail</b> 16 tomato, horseradish sauce	<b>Dungeness Crab and Artichoke Gratin</b> 16 crispy focaccia crouton	<b>Chili Spiced Popcorn Shrimp</b> 13 tomato tartar sauce
<b>Applewood Smoked King Salmon</b> 15 traditional garnish, onion rye	<b>Steamed Clams or Mussels</b> 14/22 honey beer, dill garlic butter, chorizo <i>Appetizer or Entrée</i>	<b>Crispy Pacific Calamari</b> 12 scotch bonnet aioli
 <b>Local Dungeness Crab Cocktail</b> 16 tomato horseradish sauce	<b>Shuckers Caesar Salad</b> 11/16 <i>Appetizer or Entrée</i> with Dungeness crab and bay shrimp or chicken 15/20 <i>Appetizer or Entrée</i>	<b>Cornmeal Crusted Halibut</b> 18 red quinoa, mint and cucumber salad, spinach stack wrapped in honey bacon, green goddess dressing

## ~ Soups and Salads ~

 <b>Shuckers Seafood Chowder</b> 10/13 <i>Cup or Bowl</i>	<b>Lusciously Loaded Louie Salad</b> 14/20 with shrimp or crab <i>Appetizer or Entrée</i>	 <b>Organic Mixed Greens Salad</b> 10 grain mustard vinaigrette
<b>Oyster Bisque</b> 10/13 <i>Cup or Bowl</i>	<b>Shuckers Caesar Salad</b> 11/16 <i>Appetizer or Entrée</i> with Dungeness crab and bay shrimp or chicken 15/20 <i>Appetizer or Entrée</i>	<b>Organic Spinach Salad</b> 13 crispy parmesan, truffle devil egg, sticky peppered bacon dressing
<b>Creamy Clam Chowder</b> 9/12 <i>Cup or Bowl</i>		<b>Shuckers Chop Salad</b> 14/20 crab, shrimp, avocado, bleu cheese, red onion, tomato, hardboiled egg, cucumber, green goddess dressing <i>Appetizer or Entrée</i>
<b>Iceberg Lettuce Wedge</b> 9.5 smoky peppered bacon, vine ripe tomatoes, bleu cheese dressing		

## ~ Main Courses ~

<b>Pan Fried Oysters</b> 24 wedge fries, coleslaw, tartar sauce	<b>Grilled Halibut</b> 42 dungeness crab mac & cheese, tempura asparagus	 <b>Whole Roasted Dungeness Crab</b> 41 rosemary roasted potatoes, grilled asparagus
 <b>Gemelli Pasta</b> 10/14 patty pan zucchini, squash, spinach, leeks, tomato sauce, cheese crisp	<b>Mixed Grill*</b> 43 wild salmon, halibut, prawns, scallops, clams asparagus, crab mac & cheese	<b>Microbrew Battered Halibut &amp; Chips</b> 24 coleslaw, tartar sauce
with grilled prawns, dungeness crab or chicken breast 15/19 <i>Appetizer or Entrée</i>	 <b>Herb Crusted Ahi Tuna*</b> 36 parmesan quinoa, wasabi caesar salad	<b>Dungeness Crab Cakes</b> 30 trio roasted garlic potatoes, sautéed morels, pea vine salad and chimichurri sauce
<b>Grilled Ruby Trout</b> 24 rooftop honey glaze, warm beluga lentil, bacon, endive salad, local honey crisp apples, red wine vinaigrette	<b>Seared Wild Scallops</b> 35 crimini mushrooms, baby green beans, crab whipped potatoes	<b>Buttermilk Fried Free Range Chicken</b> 26 honey buttered biscuits, green beans, whipped potatoes
<b>Grilled American Wagyu Burger*</b> 16 white cheddar, wedge fries, coleslaw	<b>Shuckers Seafood Paella</b> 31 dungeness crab, prawns, clams, mussels, calamari, chicken, andouille sausage in spicy saffron rice	<b>Gray's Harbor Fry</b> 35 beer battered halibut and prawns, crispy fried razor clams and oysters, seasoned fries and sharp cheddar biscuit, 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:

<b>7 Ounce Filet Mignon*</b> 39
<b>11 Ounce Rib eye Steak*</b> 37
<b>Free Range Chicken Breast</b> 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 Potato, Grilled Asparagus, Tarragon Butter Sauce	or	Cheese and Sundried Tomato Bread Pudding, Spinach Salad, Balsamic Vinaigrette, Strawberry, Red Onion, Yellow Pepper
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## ~ Complementing Sides ~

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

<b>Grilled or Tempura Prawns</b> 6	<b>White Cheddar or Garlic Mashed Potatoes</b> 5
<b>Grilled or Tempura Asparagus</b> 5	<b>Dungeness Crab Mac &amp; Cheese</b> 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 8 or more.

# Dinner