

## ~ 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> 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		

## ~ Roasted Butternut Squash ~

<b>Apple Butternut Squash and Chipotle Bisque</b> 8
marcona almond, pesto swirl
<b>Butternut Squash Salad</b> 11
baby mixed greens, citrus segments, honey bacon, marcona almond bits
<b>Seared Black Cod</b> 34
roasted butternut squash risotto, arugula, honey bacon

## ~ Starters ~

 <b>Jumbo Prawn Cocktail</b> 16
tomato, horseradish sauce
<b>Local Dungeness Crab Cocktail</b> 16
tomato horseradish sauce

<b>Dungeness Crab and</b> 16
<b>Artichoke Gratin</b>
crispy focaccia crouton
<b>Steamed Clams or Mussels</b> 14/22
white wine, garlic butter, chorizo
<i>Appetizer or Entrée</i>

<b>Chili Spiced Popcorn Shrimp</b> 13
tomato tartar sauce
<b>Crispy Pacific Calamari</b> 12
scotch bonnet aioli

## ~ Soups and Salads ~

 <b>Shuckers Seafood Chowder</b> 10/13
<i>Cup or Bowl</i>
<b>Oyster Bisque</b> 10/13
<i>Cup or Bowl</i>
<b>Creamy Clam Chowder</b> 9/12
<i>Cup or Bowl</i>
<b>Iceberg Lettuce Wedge</b> 9.5
smoky peppered bacon, vine ripe tomatoes, bleu cheese dressing

<b>Lusciously Loaded Louie Salad</b> 14/20
with crab or shrimp, grilled asparagus, tomato, kalamata olives, hardboiled egg, cucumber, thousand island dressing
<i>Appetizer or Entrée</i>
 <b>Shuckers Caesar Salad</b> 11/16
<i>Appetizer or Entrée</i>
with dungeness crab and bay shrimp or chicken 16/21
<i>Appetizer or Entrée</i>

 <b>Organic Mixed Greens Salad</b> 10
grain mustard vinaigrette
<b>Organic Spinach Salad</b> 13
crispy parmesan, truffle devil egg, sticky peppered bacon dressing
<b>Shuckers Chop Salad</b> 16/22
crab, shrimp, avocado, bleu cheese, tomato, hardboiled egg, cucumber, green goddess dressing
<i>Appetizer or Entrée</i>

## ~ Main Courses ~

<b>Pan Fried Oysters</b> 24
wedge fries, coleslaw, tartar sauce
 <b>Gemelli Pasta</b> 10/14
fennel, leeks, arugula, tossed in creamy sun dried tomato sauce
with grilled prawns, dungeness crab or chicken breast 15/19
<i>Appetizer or Entrée</i>
<b>Grilled American Wagyu Burger*</b> 16
white cheddar, wedge fries, coleslaw
<b>Seared Wild Scallops</b> 35
crimini mushrooms, baby green beans, crab whipped potatoes

<b>Cider Glazed Wild King Salmon</b> 38
cabernet braised red cabbage, fingerling potatoes, apple salad
<b>Mixed Grill*</b> 43
wild salmon, ahi, prawns, scallops, clams asparagus, crab mac & cheese
 <b>Herb Crusted Ahi Tuna*</b> 36
parmesan quinoa, wasabi caesar salad
<b>Shuckers Seafood Paella</b> 35
dungeness crab, prawns, clams, mussels, calamari, chicken, andouille sausage in spicy saffron rice

 <b>Whole Roasted Dungeness Crab</b> 41
rosemary roasted potatoes, grilled asparagus
<b>Microbrew Battered Halibut &amp; Chips</b> 24
coleslaw, tartar sauce
<b>Pan Seared Crab Cakes</b> 30
baby red potatoes, wild mushrooms, arugula salad with chimichurri sauce
<b>Buttermilk Fried Free Range Chicken</b> 26
honey buttered biscuits, green beans, whipped potatoes
<b>Gray's Harbor Fry</b> 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:

<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:

Goat Cheese Mashed Potatoes, Grilled Asparagus, Red Wine Butter Sauce	or	Spinach Salad with Dried Fruit, Candied Nuts, Cranberry Vinaigrette and Boursin Cheese Crostini
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## ~ Complementing Sides ~

Complement 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>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 6 or more.

# Dinner