~Freshly Shucked or Baked Oysters~

Please see our Fresh Oyster Board for current availability.

3.25 each 17.00 ½ dozen 29.00 dozen

Provençal
Tomato, herbs, roasted garlic, parmesan

Olympic
Dungeness crab, tomato hollandaise, bacon and bell pepper

Smoked Citrus Barbeque
candied shallots, orange supreme, Rachel's citrus barbeque sauce

Oysters Parmesan
warm marinara sauce, bread crumbs, parmesan, herbs, lemon

North West Oyster Bennies
smoked salmon, shallots, tomato hollandaise

Pan Fried
panko flake

Rockefeller
spinach, hollandaise, pernod

Casino
bacon, peppers, celery, lemon, worcestershire,

House-Smoked

~Dungeness Crab Promotion~

Dungeness Crab and Lobster Bisque 18
warm crab legs, toasted country bread, brandy cream

Dungeness Crab Toasty 25
maple roasted pumpkin, locally foraged chanterelle mushrooms, melted gruyere

Dungeness Crab Risotto 40
dungeness crab, prawns, clams, chorizo, parmesan, grilled asparagus

~ Starters ~

Jumbo Prawn Cocktail 15
tomato, horseradish sauce

Applewood Smoked King Salmon 14
traditional garnish, onion rye

Local Dungeness Crab Cocktail 16
tomato, horseradish sauce

Dungeness Crab and Artichoke Gratin 16
crispy focaccia croutons

Steamed Clams or Mussels 14/19
chardonnay, garlic, chorizo
Appetizer or Entrée

Fried Confit Pork Belly 15
summer arugula, blue cheese, sweet brandy mustard sauce, candied pecans

Chili Spiced Popcorn Shrimp 13
tomato tartar

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 shrimp or crab
Appetizer or Entrée

Shuckers Caesar Salad 11/16
Appetizer or Entrée

with Dungeness crab and bay shrimp or chicken 15/20
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 14/20
crab, shrimp, avocado, bleu cheese, red onion, tomato, hardboiled egg, cucumber, green goddess dressing
Appetizer or Entrée

~ Main Courses ~

Pan Fried Oysters 24
wedge fries, coleslaw, tartar sauce

Gemelli Pasta 10/14
rainbow chard, crispy bacon, late season cured tomatoes, crispy parmesan

with grilled prawns, dungeness crab or chicken breast 15/19
Appetizer or Entrée

Grilled Ruby Trout 24
rooftop honey glaze, warm beluga lentil, bacon, endive salad, local honey crisp apples, red wine vinaigrette

Grilled American Wagyu Burger* 16
white cheddar, wedge fries, coleslaw

Grilled Wild Alaskan Salmon 42
dungeness crab mac & cheese, tempura asparagus

Mixed Grill* 43
wild salmon, prawns, scallops, clams asparagus, crab mac & cheese

Herb Crusted Ahi Tuna * 36
parmesan quinoa, wasabi caesar salad

Seared Wild Scallops 33
crimini mushrooms, baby green beans, crab whipped potatoes

Shuckers Seafood Paella 31
dungeness crab, prawns, clams, mussels, calamari, chicken, andouille sausage in spicy saffron rice

Whole Roasted Dungeness Crab 37
rosemary roasted potatoes, grilled asparagus

Microbrew Battered Halibut & Chips 24
coleslaw, tartar sauce

Dungeness Crab Cakes 30
heirloom tomato jam, arugula salad, Shuckers spring roll

Buttermilk Fried Free Range Chicken 21
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 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:

7 Ounce Filet Mignon*	37
11 Ounce Rib eye Steak*	32
Free Range Chicken Breast	21
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:

Creamy Butternut Whipped Potatoes, Grilled Asparagus, Sage Brown Butter Sauce

or

Wild Rice Waldorf Salad, Apples, Dried Cranberries, Candied Walnuts, Creamy Lemon Dressing

~ Complementing Sides ~

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

Grilled or Tempura Prawns	6
Grilled or Tempura Asparagus	5
White Cheddar or Garlic Mashed Potatoes	5
Dungeness 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 8 or more.

SHUCKERS
A FINE SEAFOOD TRADITION

Dinner