

~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	Olympic	Smoked Citrus	Oysters
Tomato, herbs, roasted garlic, parmesan	Dungeness crab, tomato hollandaise, bacon and bell pepper	Barbeque	Parmesan
North West	Pan Fried	candied shallots, orange supreme, Rachel's citrus barbeque sauce	warm marinara sauce, bread crumbs, parmesan, herbs, lemon
Oyster Bennies	panko flake	Casino	House-Smoked
smoked salmon, shallots, tomato hollandaise	Rockefeller	bacon, peppers, celery, lemon, worcestershire,	
	spinach, hollandaise, pernod		

~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	Dungeness Crab and Artichoke Gratin	16	Fried Confit Pork Belly	15
tomato, horseradish sauce		crispy focaccia croutons		summer arugula, blue cheese, sweet brandy mustard sauce, candied pecans	
Applewood Smoked King Salmon	14	Steamed Clams or Mussels	14/19	Chili Spiced Popcorn Shrimp	13
traditional garnish, onion rye		chardonnay, garlic, chorizo		tomato tartar	
Local Dungeness Crab Cocktail	16	Appetizer or Entrée		Crispy Pacific Calamari	12
tomato, horseradish sauce				scotch bonnet aioli	

~ Soups and Salads ~

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

~ Main Courses ~

Pan Fried Oysters	24	Grilled Wild Alaskan Salmon	42	Whole Roasted Dungeness Crab	37
wedge fries, coleslaw, tartar sauce		dungeness crab mac & cheese, tempura asparagus		rosemary roasted potatoes, grilled asparagus	
Gemelli Pasta	10/14	Mixed Grill*	43	Microbrew Battered Halibut & Chips	24
rainbow chard, crispy bacon, late season cured tomatoes, crispy parmesan		wild salmon, prawns, scallops, clams asparagus, crab mac & cheese		coleslaw, tartar sauce	
with grilled prawns, dungeness crab or chicken breast	15/19	Herb Crusted Ahi Tuna *	36	Dungeness Crab Cakes	30
Appetizer or Entrée		parmesan quinoa, wasabi caesar salad		heirloom tomato jam, arugula salad, Shuckers spring roll	
Grilled Ruby Trout	24	Seared Wild Scallops	33	Buttermilk Fried Free Range Chicken	21
rooftop honey glaze, warm beluga lentil, bacon, endive salad, local honey crisp apples, red wine vinaigrette		crimini mushrooms, baby green beans, crab whipped potatoes		honey buttered biscuits, green beans, whipped potatoes	
Grilled American Wagyu Burger*	16	Shuckers Seafood Paella	31	Gray's Harbor Fry	35
white cheddar, wedge fries, coleslaw		dungeness crab, prawns, clams, mussels, calamari, chicken, andouille sausage in spicy saffron rice		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,		Wild Rice Waldorf Salad,
Grilled Asparagus,	or	Apples, Dried Cranberries,
Sage Brown Butter Sauce		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	White Cheddar or Garlic Mashed Potatoes	5
Grilled or Tempura Asparagus	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.

Dinner