

~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	Tomato Barbeque tomato barbeque sauce	Oysters Parmesan warm marinara sauce, bread crumbs, parmesan, herbs
Fennel Pollen caramelized fennel, lemon zest, bread crumbs	Pan Fried panko flake	Casino bacon, peppers, celery, lemon, worcestershire, tabasco	House-Smoked
	Rockefeller spinach, hollandaise, pernod		

~Apple Harvest~

Apple Butternut Squash and Chipotle Bisque	8
marcona almond pesto swirl	
Asian Napa Cabbage and Apple Salad	11
green beans, almond goat cheese roulade, lemongrass vinaigrette	
Cider Glazed Grilled Wild King Salmon	32
cabernet braised apple and red cabbage, fingerling potatoes, apple salad	

~ 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	

Chili Spiced Popcorn Shrimp	13
tomato tartar sauce	

Steamed Clams or Mussels	14/22
white wine, garlic butter, chorizo	
<i>Appetizer or Entrée</i>	

Crispy Pacific Calamari	12
scotch bonnet aioli	

~ Soups and Salads ~

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

Lusciously Loaded Louie Salad	14/20
shrimp, crab grilled asparagus, kalamata olives, tomato, hardboiled egg, cucumber, thousand island dressing	
<i>Appetizer or Entrée</i>	

 Organic Mixed Greens Salad	10
grain mustard vinaigrette	

Organic Spinach Salad	13
crispy parmesan, truffle devil egg, sticky peppered bacon dressing	

 Shuckers Caesar Salad	11/16
<i>Appetizer or Entrée</i>	
with Dungeness crab and bay shrimp or chicken	
	16/21

Shuckers Chop Salad	16/22
crab, shrimp, avocado, bleu cheese, tomato, hardboiled egg, cucumber, green goddess dressing	
<i>Appetizer or Entrée</i>	

~ Main Courses ~

Pan Fried Oysters	24
wedge fries, coleslaw, tartar sauce	
 Gemelli Pasta	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>	
Grilled Cod	38
greek bread salad, tossed in pesto vinaigrette	
Grilled American Wagyu Burger*	16
white cheddar, wedge fries, coleslaw	

Grilled Halibut	42
lobster mac & cheese, tempura asparagus	
Mixed Grill*	43
wild salmon, halibut, prawns, scallops, clams asparagus, lobster mac & cheese	
 Herb Crusted Ahi Tuna*	36
parmesan quinoa, wasabi caesar salad	
Seared Wild Scallops	35
crimini mushrooms, baby green beans, crab whipped potatoes	
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, chanterelle and wild mushrooms, arugula 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 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*	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:

Caramelized Fennel Mashed Potato,		Wild Rice Waldorf Salad with Dried
Grilled Asparagus, Tomato	or	Fruit, Candied Walnuts, Apples,
Herb Butter Sauce		Creamy Lemon 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	Lobster 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