

~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 Rachel's 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, tabasco	House-Smoked

~Rooftop Honey~

Ahi Tuna Poke 20
honey citrus glaze, tempura fried crab, Mâche salad
Chilled Honey Carrot Soup 15
heirloom caprese salad, jalapeño cornbread, honey garlic butter
Spicy Honey Glazed Salmon 38
heirloom tomato wallpaper, garlic roasted fingerling potatoes, grilled asparagus

~ Starters ~

Jumbo Prawn Cocktail 16	tomato, horseradish sauce	Dungeness Crab and Artichoke Gratin 16	crispy focaccia crouton	Chili Spiced Popcorn Shrimp 13	tomato tartar sauce
Local Dungeness Crab Cocktail 16	tomato horseradish sauce	Steamed Clams or Mussels 14/22	white wine, dill 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>	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
Oyster Bisque 10/13	<i>Cup or Bowl</i>	Shuckers Caesar Salad 11/16	<i>Appetizer or Entrée</i>	Organic Spinach Salad 13	crispy parmesan, truffle devil egg, sticky peppered bacon dressing
Creamy Clam Chowder 9/12	<i>Cup or Bowl</i>	Shuckers Seafood Salad 15/20	with Dungeness crab and bay shrimp or chicken	Shuckers Chop Salad 14/20	crab, shrimp, avocado, bleu cheese, tomato, hardboiled egg, cucumber, green goddess dressing <i>Appetizer or Entrée</i>
Iceberg Lettuce Wedge 9.5					

~ Main Courses ~

Pan Fried Oysters 24	wedge fries, coleslaw, tartar sauce	Grilled Halibut 42	dungeness crab mac & cheese, tempura asparagus	Whole Roasted Dungeness Crab 41	rosemary roasted potatoes, grilled asparagus
Gemelli Pasta 10/14	patty pan zucchini, squash, spinach, leeks, tomato sauce, cheese crisp	Mixed Grill* 43	wild salmon, halibut, prawns, scallops, clams asparagus, crab mac & cheese	Microbrew Battered Halibut & Chips 24	coleslaw, tartar sauce
with grilled prawns, dungeness crab or chicken breast 15/19	<i>Appetizer or Entrée</i>	Herb Crusted Ahi Tuna* 36	parmesan quinoa, wasabi caesar salad	Dungeness Crab Cakes 30	trio roasted garlic potatoes, sautéed morels, mâche salad and chimichurri sauce
Grilled Honey Glazed Halibut 38	roasted corn, melon tossed salad, red pepper vinaigrette, crispy tortilla	Seared Wild Scallops 35	crimini mushrooms, baby green beans, crab whipped potatoes	Buttermilk Fried Free Range Chicken 26	honey buttered biscuits, green beans, whipped potatoes
Grilled American Wagyu Burger* 16	white cheddar, wedge fries, coleslaw	Shuckers Seafood Paella 32	dungeness crab, prawns, clams, mussels, calamari, chicken, andouille sausage in spicy saffron rice	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:

Roasted Corn Mashed Potato, Grilled Asparagus, Red Pepper Butter Sauce	or	Greek Bread Salad, Red Onion, Cucumber, Tomato, Kalamata Olives, Feta Cheese, Croutons, Pesto Vinaigrette
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~ 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