

~ Who You Calling a Shrimp? ~

Prawn Slider 16

Chow Chow, Siracha Aioli, Sweet Potato Fries

Massive Prawns and Grits 28

Tempura Squash Blossoms, Tomato and Saffron Broth

Massive Prawns, Avocado and Corn Salad 30

Sprouts, Spicy Citrus and Cilantro Dressing

~~ Shuckers ~

Duets 12 and Trios 16

Choose a combination of two or three of the following:

Shuckers Seafood Chowder

Creamy Clam Chowder

Shuckers Chop Salad

Mixed Green Salad

Shuckers Caesar Salad

Salmon and White Cheddar Melt

Grilled Prawn and Bacon Caesar Wrap

~ Freshly Shucked or Baked Oysters ~

Tomato Barbeque
tomato
barbeque sauce

Olympic
dungeness crab,
tomato hollandaise,
bacon and bell pepper

House-Smoked

Pan Fried
panko flake

Please see our Fresh Oyster Board for current availability.

3.25 each 17.00 ½ dozen 29.00 dozen

Oysters Parmesan

warm marinara sauce,
bread crumbs and
parmesan, herbs

Provencal

tomato, roasted garlic,
herbs, parmesan

Casino

bacon, peppers,
celery, lemon,
worcestershire,
tabasco

Fennel Pollen

caramelized fennel, lemon
zest, bread crumbs

Rockefeller

spinach, hollandaise,
pernod

~ Starters ~

Jumbo Prawn Cocktail 15
tomato horseradish sauce

Local Dungeness Crab Cocktail 18
tomato horseradish sauce

Dungeness Crab and
Artichoke Gratin

crispy focaccia crouton

Steamed Clams or Mussels

white wine, garlic butter, chorizo
Appetizer or Entrée

17

13/20

Chili Spiced Popcorn Shrimp 13
tomato tartar sauce

Crispy Pacific Calamari 12
scotch bonnet aioli

~ Soups and Salads ~

Shuckers Seafood Chowder 9/12
Cup or Bowl

Oyster Bisque 9/12
Cup or Bowl

Creamy Clam Chowder 8/11
Cup or Bowl

Watermelon Gazpacho 12
lobster salad, cilantro pesto, goldfish crackers

Iceberg Lettuce Wedge 9
smoky peppered bacon,
vine ripe tomatoes, blue cheese dressing

Lusciously Loaded Louie Salad 13/19

with crab or shrimp, grilled asparagus, tomato,
kalamata olives, hardboiled egg, cucumber, thousand
island dressing
Appetizer or Entrée

Shuckers Caesar Salad 10/15

Appetizer or Entrée

with bay shrimp or chicken 15/19

with dungeness crab 16/21

Organic Mixed Greens Salad 9
grain mustard vinaigrette

Organic Spinach Salad 11
crispy parmesan, truffle devil egg,
sticky peppered bacon dressing

Shuckers Chop Salad 16/21

crab, shrimp, avocado, bleu cheese,
tomato, hardboiled egg, cucumber,
green goddess dressing
Appetizer or Entrée

~ Main Courses ~

Pan Fried Oysters 19
wedge fries, coleslaw, tartar sauce

Market Pasta 10/14
prosciutto, cherry tomatoes, asparagus,
locally forged mushrooms, basil, butter sauce
with grilled prawns or chicken breast 14/18

with dungeness crab 17/22
Appetizer or Entrée

Gray's Harbor Fry 33
beer battered halibut and prawns, crispy fried
razor clams and oysters, seasoned fries,
organic mixed greens and coleslaw

Shuckers Dungeness Crab Melt 19
citrus crab salad, white cheddar, tomato jam,
bay shrimp coleslaw, garlic wedge fries

Wild Grilled Halibut or King Salmon 32
crab mac& cheese, tempura asparagus

Seared Ahi Tuna* 28
quinoa tabouli, pickled vegetables,
white balsamic reduction

Seared Wild Scallops 29
crimini mushrooms, baby green beans,
crab whipped potatoes

Grilled Steelhead Sandwich 15
horseradish slaw, boursin cheese

Shuckers Club Sandwich 16
grilled chicken, dungeness crab, avocado

Microbrew Battered Halibut & Chips 19
coleslaw, tartar sauce

Pan Seared Crab Cakes 26
baby red potatoes, corn, chow chow,
chimichurri butter sauce

Buttermilk Fried Free Range Chicken 21
honey buttered biscuits, green beans
and whipped potatoes

Grilled American Wagyu Burger* 14
white cheddar, wedge fries, coleslaw

Shuckers Seafood Paella 28
dungeness crab, prawns, clams, mussels,
calamari, chicken, chorizo,
andouille sausage in spicy saffron rice

~ Complementing Sides ~

Complement 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

Crab Mac & Cheese 9

Cheesy Grits 5

~ Featured Fish ~

Please see our Featured Fish board for current availability
All featured fish of the day entrées served with one of our unique accompaniments:

Cheddar and Corn Mashed Potatoes,
Grilled Asparagus, Basil Butter Sauce
or

Carrot and Cucumber Salad, Pea Shoots,
Mango, Quinoa, Golden Raisins, Raita Sauce

Lunch

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.