

~Dungeness Crab Promotion~

- Dungeness Crab and Lobster Bisque 16
- warm crab legs, toasted country bread, brandy cream
- Dungeness Crab Toasty 23
- maple roasted pumpkin,
locally foraged chanterelle mushrooms, melted gruyere
- Dungeness Crab Risotto 37
- dungeness crab, prawns, clams, chorizo,
parmesan, grilled asparagus

~ 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~

Please see our Fresh Oyster Board for current availability.				Casino	North West
Smoked Citrus	Olympic	3.25 each 17.00 ½ dozen 29.00 dozen		bacon, peppers, celery, lemon, worcestershire, tabasco	Oyster Bennies
Barbeque	Dungeness crab, tomato hollandaise, bacon and bell pepper	Oysters Parmesan	Provencal		smoked salmon, shallots, tomato hollandaise
candied shallots, orange supreme, Rachel's citrus barbeque sauce		warm marinara sauce, bread crumbs and parmesan, herbs, lemon	tomato, roasted garlic, herbs, parmesan		
	Pan Fried			House-Smoked	Rockefeller
	panko flake				spinach, hollandaise, pernod

~ Starters ~

Jumbo Prawn Cocktail	14	Dungeness Crab and	16	Fried Confit Pork Belly	13
tomato horseradish sauce		Artichoke Gratin		summer arugula, blue cheese, sweet brandy mustard sauce, candied pecans	
Applewood Smoked King Salmon	12	crispy focaccia croutons		Chili Spiced Popcorn Shrimp	13
traditional garnish, onion rye		Steamed Clams or Mussels	13/18	tomato tartar	
Local Dungeness Crab Cocktail	15	chardonnay, garlic, chorizo		Crispy Pacific Calamari	12
tomato horseradish sauce		Appetizer or Entrée		scotch bonnet aioli	

~ Soups and Salads ~

Shuckers Seafood Chowder	9/12	Lusciously Loaded Louie Salad	13/19	Organic Mixed Greens Salad	9
Cup or Bowl		with shrimp or crab		grain mustard vinaigrette	
Oyster Bisque	9/12	Appetizer or Entrée		Organic Spinach Salad	11
Cup or Bowl		Shuckers Caesar Salad	10/15	crispy parmesan, truffle devil egg, sticky peppered bacon dressing	
Creamy Clam Chowder	8/11	Appetizer or Entrée		Shuckers Chop Salad	13/19
Cup or Bowl		with Dungeness crab, bay shrimp	12/18	crab, shrimp, avocado, bleu cheese, red onion, tomato, hardboiled egg, cucumber, green goddess dressing	
Iceberg Lettuce Wedge	9	or chicken		Appetizer or Entrée	
smoky peppered bacon, vine ripe tomatoes, blue cheese dressing		Appetizer or Entrée			

~ Main Courses ~

Pan Fried Oysters	19	Grilled Wild Alaskan Salmon	34	Whole Roasted Dungeness Crab	30
wedge fries, coleslaw, tartar sauce		dungeness crab mac & cheese, tempura asparagus		rosemary roasted potatoes, grilled asparagus	
Gemelli Pasta	9/13	Herb Crusted Ahi Tuna *	28	Microbrew Battered Halibut & Chips	19
rainbow chard, crispy bacon, late season cured tomatoes, crispy parmesan		parmesan quinoa, wasabi caesar salad		coleslaw, tartar sauce	
with grilled prawns, dungeness crab or chicken breast	14/18	Seared Wild Scallops	26	Dungeness Crab Cakes	27
Appetizer or Entrée		crimini mushrooms, baby green beans, crab whipped potatoes		heirloom tomato jam, arugula salad, Shuckers spring roll	
Grilled Ruby Trout	20	Grilled Salmon Sandwich	13	Buttermilk Fried Free Range Chicken	16
rooftop honey glaze, warm beluga lentil, endive salad, local honey crisp apples, red wine vinaigrette		horseradish slaw, boursin cheese		honey buttered biscuits, green beans and whipped potatoes	
Gray's Harbor Fry	33	Shuckers Club Sandwich	15	Grilled American Wagyu Burger*	14
beer battered halibut and prawns, crispy fried razor clams and oysters, seasoned fries and sharp cheddar biscuit, organic mixed greens and coleslaw		grilled chicken, dungeness crab, avocado		white cheddar, wedge fries, coleslaw	
		Shuckers Dungeness Crab Melt	17	Shuckers Seafood Paella	27
		white cheddar, tomato jam, greens and slaw, avocado and wedge fries		dungeness crab, prawns, clams, mussels, calamari, chicken, andouille sausage in spicy saffron rice	

~ 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

~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:

- Parmesan Whipped Potatoes, Grilled Asparagus,
Roasted Pepper Butter Sauce
- or
- Savory Leek Bread Pudding, Red Chard, Frisee,
Spinach, Local Apple Chutnely

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 8 or more.