~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.

3.25 each 17.00 ½ dozen 29.00 dozen

Smoked Citrus Barbeque
candied shallots, orange supreme, Rachel's citrus barbeque sauce

Olympic
Dungeness crab, tomato hollandaise, bacon and bell pepper

Pan Fried
panko flake

Oysters Parmesan
warm marinara sauce, bread crumbs and parmesan, herbs, lemon

Provencal
tomato, roasted garlic, herbs, parmesan

Casino
bacon, peppers, celery, lemon, worcestershire, tabasco

House-Smoked

North West Oyster Bennies
smoked salmon, shallots, tomato hollandaise

Rockefeller
spinach, hollandaise, pernod

~ Starters ~

Jumbo Prawn Cocktail 14
tomato horseradish sauce

Applewood Smoked King Salmon 12
traditional garnish, onion rye

Local Dungeness Crab Cocktail 15
tomato horseradish sauce

Dungeness Crab and Artichoke Gratin 16
crispy focaccia croutons

Steamed Clams or Mussels 13/18
chardonnay, garlic, chorizo
Appetizer or Entrée

Fried Confit Pork Belly 13
summer arugula, blue cheese,
sweet brandy mustard sauce, candied pecans

Chili Spiced Popcorn Shrimp 13
tomato tartar

Crispy Pacific Calamari 12
scotch bonnet aioli

SHUCKERS
A FINE SEAFOOD TRADITION

~ 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

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

Lusciously Loaded Louie Salad 13/19
with shrimp or crab
Appetizer or Entrée

Shuckers Caesar Salad 10/15
Appetizer or Entrée

with Dungeness crab, bay shrimp or chicken 12/18
Appetizer or Entrée

Organic Mixed Greens Salad 9
grain mustard vinaigrette

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

Shuckers Chop Salad 13/19
crab, shrimp, avocado, bleu cheese,
red onion, tomato, hardboiled egg,
cucumber, green goddess dressing
Appetizer or Entrée

~ Main Courses ~

Pan Fried Oysters 19
wedge fries, coleslaw, tartar sauce

Gemelli Pasta 9/13
rainbow chard, crispy bacon,
late season cured tomatoes, crispy parmesan

with grilled prawns, dungeness crab or chicken breast 14/18
Appetizer or Entrée

Grilled Ruby Trout 20
rooftop honey glaze, warm beluga lentil,
endive salad, local honey crisp apples,
red wine vinaigrette

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

Grilled Wild Alaskan Salmon 34
dungeness crab mac & cheese,
tempura asparagus

Herb Crusted Ahi Tuna * 28
parmesan quinoa, wasabi caesar salad

Seared Wild Scallops 26
crimini mushrooms, baby green beans,
crab whipped potatoes

Grilled Salmon Sandwich 13
horseradish slaw, boursin cheese

Shuckers Club Sandwich 15
grilled chicken, dungeness crab, avocado

Shuckers Dungeness Crab Melt 17
white cheddar, tomato jam, greens and slaw,
avocado and wedge fries

Whole Roasted Dungeness Crab 30
rosemary roasted potatoes, grilled asparagus

Microbrew Battered Halibut & Chips 19
coleslaw, tartar sauce

Dungeness Crab Cakes 27
heirloom tomato jam, arugula salad,
Shuckers spring roll

Buttermilk Fried Free Range Chicken 16
honey buttered biscuits, green beans
and whipped potatoes

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

Shuckers Seafood Paella 27
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.