~Rooftop Honey~

Ahi Tuna Poke 18
honey citrus glaze,
tempura fried crab, Mache salad

Chilled Honey Carrot Soup 12
heirloom caprese salad,
jalapeno cornbread, honey garlic butter

Spicy Honey Glazed Salmon 34
heirloom tomato wallpaper,
garlic roasted fingerling potatoes, 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

Tomato Barbeque
Rachel's
barbeque sauce

House-Smoked

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

North West
Oyster Bennies
smoked salmon, shallots,
tomato hollandaise

Rockefeller
spinach, hollandaise,
pernod

~ Starters ~

Jumbo Prawn Cocktail 15
tomato horseradish sauce

Local Dungeness Crab Cocktail 15
tomato horseradish sauce

Dungeness Crab and Artichoke Gratin 16
crispy focaccia crouton

Steamed Clams or Mussels 13/20
white wine, dill garlic butter, chorizo
Appetizer or Entrée

Chili Spiced Popcorn Shrimp 13
tomato tartar sauce

Crispy Pacific Calamari 12
scotch bonnet aioli

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

Shuckers Caesar Salad 10/15
Appetizer or Entrée

with Dungeness crab, bay shrimp
or chicken 12/18

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,
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
patty pan zucchini,squash, spinach,leeks,
tomato sauce, cheese crisp

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

Grilled Honey Glazed Halibut 32
roasted corn, melon tossed salad, red pepper
vinaigrette, crispy tortilla

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 Halibut 34
dungeness crab mac & cheese,
tempura asparagus

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

Seared Wild Scallops 29
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 37
rosemary roasted potatoes, grilled asparagus

Microbrew Battered Halibut & Chips 19
coleslaw, tartar sauce

Dungeness Crab Cakes 27
trio roasted garlic potatoes, sautéed morels, mâche
salad and chimichurri 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,
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:

Boursin Cheese Mashed Potato, Grilled Asparagus and Chive Butter
or
Heirloom Caprese Salad with Basil and Buffalo Mozzarella

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.

Lunch