

# SHUCKERS

A FINE SEAFOOD TRADITION

## FOR THE TABLE

**SOURDOUGH BOULE** 5  
ESSENTIAL BAKING COMPANY

**CLASSIC SEAFOOD COCKTAILS**  
HORSERADISH SPIKED COCKTAIL SAUCE  
**SHRIMP** 23 | **CRAB** 30

**DUNGENESS CRAB CAKE** 22  
FRESH ORGANIC MIX GREENS / PEARL COUS COUS  
RED PEPPER COULIS, WATERCRESS SALAD

**POPCORN SHRIMP** 19  
TARTAR SAUCE, COCKTAIL SAUCE

**CALAMARI** 18  
LEMON / CAPERS / GREEN OLIVES / TOMATOES / DILL  
SHAVED FENNEL / GRILLED BREAD

**STEAMED CLAMS** 14  
WHITE WINE / BUTTER CAPERS / GARLIC / FENNEL / DILL



## FRESH OYSTERS



**HALF DOZEN** 24  
**DOZEN** 44  
HORSERADISH / COCKTAIL SAUCE / MIGNONETTE\*



## BAKED OYSTERS



**HALF DOZEN** 26  
**DOZEN** 46  
LEMON HERB & BUTTER / BRIOCHE CRUMB  
OR  
BAKED OYSTER OF THE DAY



## SOUP AND SALADS

**CLAM CHOWDER** 12  
CLAMS / POTATOES / SMOKED BACON

**GEM SALAD** 12  
SWEET GEM LETTUCE / CHERRY TOMATO / SPICED & CANDIED BACON  
FRIED SHALLOTS / BLUE CHEESE CRUMBLES / BLUE CHEESE DRESSING

**CLASSIC CAESAR** 14  
CHOPPED ROMAINE / CROUTONS / SHREDDED PARMESAN  
CAESAR DRESSING

**CRAB LOUIE SALAD** 39  
CRAB / ASPARAGUS / TOMATO / HARD-BOILED EGG / CUCUMBER  
1000 ISLAND DRESSING

### ADDED SHUCKERS FAVORITES

CHICKEN 8  
SHRIMP 10  
CRAB 25

## FRESH CATCH BOARD

MARKET PRICE

PLEASE SEE OUR FEATURED FISH BOARD  
FOR CURRENT AVAILABILITY\*

POMMES PUREE / MARKET VEGETABLES  
DILL GRAIN MUSTARD VINAIGRETTE

OR

PEAR BUTTER / ROASTED BABY CARROTS / PICKLED  
RADISH GRILLED ENDIVE

## ENTRÉE

**GNUDI WITH TOMATO BUTTER SAUCE** 32  
PAN SEARED GNUDI / MUSHROOMS / CHERRY TOMATOES  
FRESH MINT LEAF

**LOBSTER (MAC) CAMPANELLA** 42  
CAMPANELLA PASTA / LOBSTER STOCK BASE / BEECHER'S AGED  
CHEDDAR SAUCE / GREMOLATA BREAD CRUMB

**PAN FRIED OYSTERS** 38  
FRIES / COLESLAW

**DUNGENESS CRAB CAKES** 38  
FRESH ORGANIC MIX GREENS / PEARL COUS COUS  
RED PEPPER COULIS / WATERCRESS SALAD

**CURRY BEER BATTERED HALIBUT & CHIPS** 34  
FRIES / COLESLAW / TARTAR SAUCE

**FRIED CHICKEN** 31  
MASHED POTATOES / SEASONAL VEGGIES

**SHUCKERS BURGER** 26  
FRIES / LETTUCE / TOMATO / PICKLED ONION  
SPECIAL SAUCE / CHEDDAR\*

**GRILLED NY STRIPLOIN** 46  
ZA'ATAR FRIES / WATERCRESS & TOMATO SALAD  
BLUE CHEESE HERB BUTTER\*

## SIDES

**ONION RINGS** 9  
FRIES 9

**HOUSE WHIPPED POTATOES** 9

**GRILLED ASPARAGUS** 12

**ROASTED MUSHROOMS & SHALLOTS** 12

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of foodborne illness. A 3% service charge is included on your check. 100% of this service charge is given to the hourly culinary team members who helped create this meal. A service charge of 20% will be automatically added to guest checks for parties of 6 or more. Fairmont distributes 100% of this added service charge to our staff. 1-31-23

# WINES BY THE GLASS

## CHAMPAGNE & SPARKLING

ROSÉ CENTESIMINO SPUMANTE “MOROSE”- EMILIA-ROMAGNA, IT	12/58
PROSECCO EXTRA BRUT RIVE DELLA CHIESA – PROSECCO DOC, IT	12/58
NV BRUT CHAMPAGNE MOËT & CHANDON IMPÉRIAL, FR	28/140

## ROSÉ & WHITE

ROSÉ CHATEAU MINUTY “M ROSE” - CÔTES DE PROVENCE, FR	13 / 52
CHARDONNAY WILLAKENZIE ESTATE – WILLAMETTE VALLEY, OR	18 / 72
CHARDONNAY RAEBURN – RUSSIAN RIVER VALLEY, CA	15/60
PICPOUL CAVES DES POMEROLS “HB” - LANGUEDOC, FR	14/58
PINOT GRIS ANNE AMIE - WILLAMETTE VALLEY, OR	15/60
RIESLING EROICA, CSM & DR. LOOSEN– COLUMBIA VALLEY, WA	12/48
SAUVIGNON BLANC J. DE VILLEBOIS - POUILLY-FUMÉ, FR	18/72

## RED

CABERNET SAUVIGNON TWO MOUNTAINS ESTATE - YAKIMA VALLEY, WA	17/68
PINOT NOIR PANTHER CREEK - WILLAMETTE VALLEY, OR	18/72
MERLOT FOUNDRY “STONEMAKER VINEYARD” - WALLA WALLA, WA	16/64
MERLOT BLEND CHÂTEAU CRUSQUET SABOURIN GRANDE RESERVE - FR	14/58
TEMPRANILLO MARQUES DE CACERES CRIANZA, RIOJA, SP	14/58

## BY THE BOTTLE

### CHAMPAGNE & SPARKLING

EXTRA BRUT ROSÉ CHATEAU D’ORSCHWIHR - CREMANT D’ALSACE, FR	82
BLANC DE BLANCS CHANDON “BY THE BAY” – CARNEROS, CA	88
2015 BLANC DE NOIR LEFT COAST CELLARS “TRADITIONAL METHOD”- OR	98
2012 BRUT DOM PERIGNON – CHAMPAGNE, FR	455

### WHITE

2021 ALVARINHO NORTICO - VINHO VERDE, PO	55
2020 CHARDONNAY LOUIS JADOT POUILLY-FUISSÉ - FR	78
2019 CHARDONNAY LOUIS MICHEL “MONTÉE DE TONNERRE” 1ER CRU – CHABLIS	105
2019 CHARDONNAY CAKEBREAD CELLARS - NAPA VALLEY, CA	140
2018 CHASSAGNE MONTRACHET JOSEPH DROUHIN – BURGUNDY, FR	195
2017 CHENIN BLANC DOMAINE FL ANJOU “LES BERGERES” - LOIRE, FR	70
2019 GRUNER VELTLINER ALZINGER RIED MUHLPOINT – WACHAU, AU	88
2019 MUSCADET LE PETITE SARDINES – LOIRE VALLEY, FR	52
2021 PINOT GRIGIO CANTINA TERLANO - ALTO ADIGE, IT	82
2018 RIESLING DÖNNHOFF – NAHE, DE	68
2021 SAUVIGNON BLANC SERESIN – MARLBOROUGH, NZ	68
2021 SAUVIGNON BLANC LANGLOIS-CHATEAU SANCERRE - LOIRE VALLEY, FR	92
2021 VERMENTINO SANTADI "VILLA SOLAIS" DOC - SARDEGNA, IT	65

### RED

2019 BLEND FALL LINE EXHIBITION - YAKIMA VALLEY, WA	88
2020 BLEND D2 BY DELILLE CELLARS - COLUMBIA VALLEY, WA	88
2017 CORVINA SPERI - AMARONE DELLA VALPOLICELLA, IT	135
2019 CABERNET SAUVIGNON WOODWARD CANYON ARTIST’S SERIES #28, WA	135
2017 CABERNET SAUVIGNON PEPPER BRIDGE - WALLA WALLA VALLEY, WA	185
2019 CABERNET SAUVIGNON CAYMUS VINEYARDS - NAPA VALLEY, CA	300
2016 CABERNET SAUVIGNON LEONETTI CELLARS - WALLA WALLA VALLEY, WA	300
2016 CABERNET SAUVIGNON QUILCEDA CREEK - COLUMBIA VALLEY, WA	440
2019 PINOT NOIR STOLLER - WILLAMETTE VALLEY, OR	87
2018 PINOT NOIR BELLE GLOS CLARK & TELEPHONE - SANTA MARIA VALLEY, CA	88
2017 PINOT NOIR PONZI - LAURELWOOD DISTRICT, OR	110
2018 PINOT NOIR REX HILL – WILLAMETTE VALLEY, OR	125
2018 PINOT NOIR MAISON PASCAL CLÉMENT – BURGUNDY, FR	92
2020 SANGIOVESE SALCHETO - CHIANTI CLASSICO, IT	70
2020 SUPER TUSCAN LE VOLTE DELL’ORNELLAIA - TOSCANA IGT, IT	80
2017 ZINFANDEL A. RAFENELLI – SONOMA, CA	154

## BEER & CIDER

### ON TAP

CHUCKANUT PILSNER	9
BALE BREAKER FIELD 41 PALE ALE	10
HELLBENT CITRA IPA	9
AVERY WHITE RASCAL WIT	10
STOUP NW RED ALE	9
SCUTTLEBUTT PORTER	9

### BOTTLES & CANS

BUD LIGHT	7
STELLA ARTOIS	7
GUINNESS	8
SEATTLE CIDER DRY	10
ATHLETIC BREWING Co. N/A	7

## COCKTAILS

### MARTINI SERVICE 20

BELVEDERE VODKA OR TANQUERAY NO.  
TEN GIN, NOILLY PRAT DRY VERMOUTH,  
ORANGE BITTERS

### WHEN LIFE GIVES YOU LEMONS 16

OLYMPIC HONEY VODKA, COINTREAU,  
LEMON, YUZU, HONEY

### PEARL DIVER 15

TEQUILA, APEROL, APRICOT LIQUEUR,  
LEMON, ABSINTHE, NUTMEG

### SHUCKER’S MANHATTAN 20

KNOB CREEK FAIRMONT OLYMPIC RYE,  
MAKER’S MARK, MARASCHINO LIQUEUR,  
CARPANO ANTICA VERMOUTH, BITTERS

### SHUCK ME 18

HENNESSY VS COGNAC, ST. GERMAINE  
ELDERFLOWER, LEMON, PROSECCO ROSÉ

### ALL DAY BLOODY MARY 14

BELVEDERE VODKA, BLOODY MARY MIX,  
LEMON, HORSERADDISH, FLEUR DE SEL

### RUM RUNNER 16

BACARDI 8 RUM, PLANTATION  
OVERPROOF RUM, PINEAPPLE,  
CINNAMON, LIME

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