

raw bar

sashimi

line caught yellowfin tuna, pickled vegetable,
wasabi, ponzu
14

salmon

brown sugar five spice cure, warm miso shoyu, pickled
onion, fried caper, pickled red chili, sesame tuile
14

halibut crudo

red onion, pickled cucumber, grapefruit, cilantro, mint
15

scallop ceviche

cucumber lime chili broth, black pepper tortilla crumble,
radish, cilantro
15

starters

caesar salad

local bacon, focaccia croutons, grana padano,
in-house caesar dressing
14

warm radicchio salad

bacon, blue cheese dressing, honey balsamic glaze,
panko crumble
14

calamari

corn flour dust, lemon dill remoulade
16

seafood chowder

herb cream, white fish, mussels, lobster,
sourdough bread
18

mussels

chorizo, saffron broth, parsley, sourdough bread
16

duck wings

korean bbq sauce, toasted sesame seeds, torn basil
15

JOIN US FOR HAPPY HOUR!
SEVEN DAYS A WEEK FROM 4 TO 6
\$1.50 OYSTERS/\$2 OFF WINE BY THE GLASS
AND DRAUGHT BEER

MANY ITEMS CAN BE MADE GLUTEN FREE
WE WOULD BE HAPPY TO PREPARE A VEGETARIAN
OR VEGAN DISH UPON REQUEST
SHUCK USES LOCAL PRODUCE
+ SUSTAINABLY CAUGHT SEAFOOD WHENEVER POSSIBLE

market

shucker's dozen

13 local oysters, daily mignonette
39

chilled lobster

1¼ lb atlantic lobster, horseradish aioli
MP

snow crab legs

½ lb chilled cluster, lemon tarragon aioli
25

shuck seafood tower

½ lobster, ½ lb snow crab, scallop ceviche,
salmon carpaccio, yellow fin tuna sashimi,
shuckers dozen, cocktail sauce, ponzu, lemon dill aioli
125

shuck petite tower

½ lb snow crab, half dozen oysters,
tuna sashimi, scallop ceviche, halibut crudo
lemon dill aioli, cocktail sauce
75

mains

crispy fish & chips

panko spice blend, hand cut seasoned frites,
house tartar
one pc 15 two pc 19

shrimp & scallop pasta

chili garlic olive oil, squid ink pasta,
green onion, basil
31

sweet & sour noodle

glazed pork belly, shoyu marinated egg, bok choy,
mushroom, nori
24

cioppino

tomato, shrimp, mussels, ½ lobster, crab leg,
parsley, celery, potato
42

shuck burger

in-house ground, carmalized onions,
truffle aioli, brie, bacon
20

hen & fries

blackened chicken, chimichurri sauce, house-cut fries
28

grilled tenderloin

8 oz pei blue dot tenderloin,
chef's vegetables, roasted potatoes
49

fresh fish

delivered daily to our market, ask your server for
today's preparation
MP

whole lobster

1¼ lbs steamed, drawn butter, shuck slaw, frites
MP