

raw bar

sashimi 🌱

line caught yellowfin tuna, pickled vegetable, wasabi,
ponzu
15

halibut 🌱

charred red pepper, shallot, cilantro, coconut dressing,
shredded coconut
16

albacore tuna tostada 🌱

coriander crust, miso aioli, iceberg lettuce, green onion,
charred pineapple salsa
16

scallop ceviche 🌱

red onion, cilantro, pickled jalapeno, grapefruit
16

octopus

wakame salad, pickled cucumber, creamy ginger
dressing, bonito
16

starters

caesar salad

local bacon, focaccia croutons, grana padano,
in-house caesar dressing
15

shuck salad

champagne mustard dressing, roasted squash, radish,
gooseberry, toasted pumpkin seed
15

calamari 🌱

corn flour dust, deep fried gherkins,
lemon dill remoulade, chillies
16

seafood chowder

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

mussels

red thai curry sauce, cream, white wine, parsley,
sourdough bread
16

pork belly bao

korean BBQ, pickled vegetables,
pickled shiitake, cilantro
17

tacos

barbacoa beef, salsa verde, radish, cilantro,
pickled red onion
17

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

shuck seafood tower

½ lobster, shrimp cocktail, scallop ceviche,
octopus salad, halibut crudo,
shuckers dozen, cocktail sauce, ponzu, lemon dill aioli
130

shuck petite tower

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

mains

crispy fish & chips 🌱

panko spice blend, hand cut seasoned frites,
house tartar
19

shrimp & scallop pasta

mussels, spicy rosé sauce, green onions, cherry
tomatoes
33

east coast boil

1/2 lobster, snow crab, shrimp, mussels, potato, corn,
old bay butter
43

shuck burger

lettuce, tomato, pickle, cheddar cheese,
dijonaise, bacon
20

bbq hen

bbq sauce, mashed potatoes, green beans
29

cod

baked icelandic cod, miso ginger cream, seasonal
vegetables, potatoes
36

grilled tenderloin

8 oz pei blue dot tenderloin,
chef's vegetables, roasted potatoes
55

grilled ribeye

14 oz AAA atlantic ribeye, chef's vegetables,
roasted potatoes
69

whole lobster

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