raw bar

shucker's dozen
12 local oysters, daily mignonette 39

sashimi
line caught yellowfin tuna, jalapeño lime vinaigrette, puffed rice, cilantro 16

scallop crudo
compressed pear, cranberry ponzu, chili crisp, crispy shallots 18

atlantic salmon crudo
citrus cured salmon, shaved fennel, pickled apple, dill oil, toasted rye crumb 18

halibut ceviche
lime marinade, miso corn salsa, cumin black bean purée, pickled shallots 18

starters

caesar salad
local bacon, focaccia croutons, grana padano, in-house caesar dressing 17

roasted beet & apple salad
goat cheese, mixed greens, baby kale, candied walnuts, cider vinaigrette 17

calamari
corn flour dust, deep fried gherkins, lemon dill remoulade, chillies 18

seafood chowder
herb cream, white fish, mussels, lobster, sourdough bread 21

mussels
PEI mussels, white wine, roast garlic, cherry tomato, herbs, lemon butter 18

tempura shrimp
maple chili glaze, sesame, scallions 24

surf + turf
shaved grilled beef, butter poached lobster, miso aioli, crispy garlic, bonito flakes, soy reduction 29

JOIN US FOR HAPPY HOUR!
SEVEN DAYS A WEEK FROM 4 TO 6
$1.75 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

marinated mussels
jalapeño lime marinated, lemon olive crostini 14

lobster cocktail
lobster claws, white cocktail sauce, garlic chips, fennel, chives 24

shuck seafood tower
half lobster, shrimp cocktail, scallop crudo, halibut ceviche, sashimi, shuckers dozen, cocktail sauce, ponzu, lemon dill aioli 135

shuck petite tower
half lobster, half dozen oysters, scallop crudo, halibut ceviche ceviche, lemon dill aioli, cocktail sauce 79

mains

whole lobster
1¼ lb steamed, drawn butter, shuck slaw, frites MP

crispy fish & chips
beer battered haddock, hand cut seasoned frites, house tartar 24

bouillabaisse
tomato saffron broth, half lobster, shrimp, mussels, clams, roasted fennel, potato, sourdough roll 42

shuck burger
lettuce, tomato, pickle, cheddar cheese, dijonaisse, bacon 23

duck leg
confit duck leg, wild blueberry hoisin glaze, maple roasted acorn squash 28

icelandic cod
roasted cod, creamy parsnip purée, roasted carrots, butter braised leeks, cider reduction 34

arctic char
crispy skin, white bean ragout, braised kale, roasted tomatoes, lemon herb butter 32

wagyu fried rice
wagyu beef, soy sauce, green onion, egg, chili crisp 42

steak & frites
grilled 10 oz AAA Atlantic beef striploin, truffle butter, frites, peppercorn jus 55

ocean wise™ | **Recommended by the Vancouver Aquarium as ocean-friendly.**