

## raw bar

### sashimi 🐟

line caught yellowfin tuna, pickled vegetable,  
wasabi, ponzu 16

### scallop ceviche

coconut tiger milk, pickled jalapeño, red onion, cilantro 17

### salmon carpaccio "lox style" 🐟

salt cured salmon, toasted rye crumble, lemon crema,  
fried capers, pickled red onion 17

### bass crudo 🐟

fennel, orange segments, red curry vinaigrette,  
green onion, toasted sesame seed 16

### tuna tartare 🐟

yellowfin tuna, wasabi aioli, honey hoisin, cilantro,  
toasted sesame, five spice crispy wantons 18

## starters

### caesar salad

local bacon, focaccia croutons, grana padano,  
in-house caesar dressing 16

### spinach salad

crispy pancetta, spiced pecans, feta, orange segments,  
fennel, cucumber yogurt dressing 15

### scallop casino

bacon red pepper sauce,  
lemon & grana padano panko crumb 10/each

### calamari 🐟

corn flour dust, deep fried gherkins,  
lemon dill remoulade, chillies 17

### seafood chowder

herb cream, white fish, mussels, lobster, sourdough bread 19

### mussels

spicy coconut green curry broth, pickled banana peppers,  
green onion 17

### beef tostada

chipotle beef, corn tortilla, black bean puree, lemon  
cream, tomato, pickled red onion, lettuce 18

### crab cakes

apple fennel slaw, old bay remoulade 19

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

### lobster cocktail 🐟

whole lobster deshelled, white cocktail sauce, pickled  
sea asparagus, garlic chips, fennel, chives MP

### shuck seafood tower

½ lobster, shrimp cocktail, scallop ceviche,  
bass crudo, salmon  
shuckers dozen, cocktail sauce, ponzu, lemon dill aioli 135

### shuck petite tower

½ lobster, half dozen oysters,  
bass crudo, scallop ceviche, tuna sashimi  
lemon dill aioli, cocktail sauce 79

## mains

### crispy fish & chips 🐟

panko spice blend, hand cut seasoned frites,  
house tartar 21

### shrimp & chorizo pasta

spaghettini, wilted spinach, confit garlic, lemon fennel  
butter cream broth 34

### east coast boil

1/2 lobster, clams, shrimp, mussels, potato, corn,  
old bay butter 46

### shuck burger

lettuce, tomato, pickle, cheddar cheese,  
dijonaise, bacon 21

### jerk chicken

half hen, pineapple salsa, lemon green beans 29

### icelandic cod

olive oil poached, miso broth, charred bok choy,  
baby potato 32

### arctic char

pickled mustard seed chimichurri,  
chef's select vegetables, roasted potato 37

### steak & frites

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



Recommended by the Vancouver Aquarium as ocean-friendly.