

raw bar

shucker's dozen 🌊

13 local oysters, daily mignonette 39

tuna crudo 🌊

yellowfin tuna, compressed watermelon, chili crisp, lime, sesame, cilantro 16

scallop ceviche

bay scallops, cucumber, charred pineapple, fresno chili, rhubarb-lime marinade, mint, crispy shallots 18

salmon crudo 🌊

sustainable blue salmon, yuzu kosho vinaigrette, fennel, pickled strawberry, basil oil 17

lobster carpaccio

Nova Scotia lobster, citrus soy, shaved fennel, spruce tip oil 24

starters

caesar salad

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

burrata, strawberry & tomato salad

heirloom tomatoes, pickled strawberry, burrata, basil, pine nuts, balsamic 20

crab cakes

snow crab meat, miso keupie mayo, kohlrabi lime slaw, chili crunch 24

calamari

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

seafood chowder

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

mussels 🌊

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

tempura shrimp 🌊

crispy fried shrimp, puffed rice, wasabi aioli 22

surf + turf

shaved grilled beef, lobster claw, lobster miso aioli, crispy garlic, bonito flakes, soy reduction 28

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, pickled asparagus, garlic chips, fennel, chives 23

shuck seafood tower

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

shuck petite tower

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

mains

whole lobster

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

crispy fish & chips

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

bouillabaisse

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

shuck burger

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

duck leg

confit duck leg, wild blueberry glaze, grilled broccolini, baby potato 28

market fish

chef's daily creation MP

icelandic cod 🌊

roasted cod, sweet corn & bacon succotash, fingerling potatoes, tomato relish, charred leek 34

grilled swordfish

pineapple salsa, jalapeño-lime glaze, cilantro, coconut rice 38

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



Recommended by the Vancouver Aquarium as ocean-friendly.