



## raw bar

### shucker's dozen

13 local oysters. daily mignonette.  
36

### shuck petit tower

½lb snow crab, half dozen oysters,  
tuna sashimi, scallop crudo,  
horseradish dijon aioli, cocktail sauce  
49

### shuck seafood tower

½ lobster, snow crab, bass ceviche, yellow fin tuna sashimi,  
marinated mussels, shuckers dozen, cocktail sauce,  
ponzu, horseradish aioli  
79

### crudo

scallops, cucumber chili salad, coriander crème, toasted  
sesame  
14

### sashimi

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

### ceviche

wild striped bass, fermented pineapple,  
red onion, celery, mint, potato chips  
14

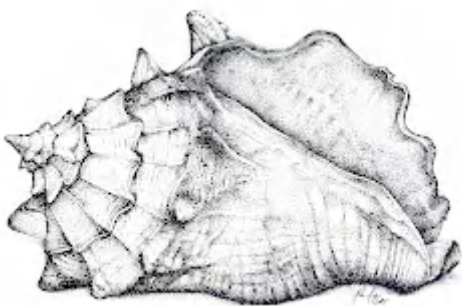
### marinated mussels

whisky sake soy marinated, smoked oyster aioli,  
radish, sesame lemon crunch  
13

### tostada

sustainable blue salmon tataki, pickled red onion,  
black bean puree, cilantro  
14

JOIN US FOR HAPPY HOUR SEVEN DAYS A WEEK FROM 4 TO 6!  
HALF PRICE OYSTERS AND INDIVIDUAL RAW BAR ITEMS  
\$5 DRAUGHT BEER, \$2 OFF WINE BY THE GLASS



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

## starters

### caesar salad

house bacon, focaccia croutons, grana padano, in-house  
caesar dressing  
13

### mussels

bacon, shallot, herb wine broth  
14

### calamari

corn flour dust, pickled shishito, remoulade  
15

### sweet chili chicken

marinated fried chicken thigh, house sweet chili  
14

### seafood chowder

herb cream, white fish, mussels, lobster,  
sourdough bread  
16

## mains

### crispy fish & chips

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

### shrimp & clam pasta

squid ink pasta, miso butter broth, kimchi  
29

### butcher's burger

in-house ground, chipotle ketchup,  
smoked gouda cheese spread, apple mustard,  
garlic mayo, pickles, bacon, lettuce  
19

### fresh fish

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

### whole lobster

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

### maritime seafood boil

mussels, little neck clams, 1/2 canner lobster,  
baby potato, seasonal veggies, herb & garlic butter,  
corn bread  
36

## from the steakhouse

### grilled tenderloin

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

### grilled striploin

10 oz dry aged atlantic aaa, chef's vegetables, roasted potatoes  
65

### grilled ribeye

14 oz dry aged atlantic aaa, chef's vegetables, roasted potatoes  
79



ocean wise. A SUSTAINABLE CHOICE