

DINNER SUMMER 2018

RAW BAR

SHUCKER 'S DOZEN 	36
13 local oysters. daily mignonette.	
crudo 	
DIGBY SCALLOP CARPACCIO	11
olive oil, cilantro, crispy shallots + garlic, ginger scallion vinaigrette	
YELLOW FIN TUNA SASHIMI	12
soy citrus reduction, wasabi, cilantro	
ALBACORE TUNA TARTARE	14
avocado, cucumber, orange sesame dressing, pickled red chili + ginger	
SUSTAINABLE BLUE SALMON CRUDO	13
pickled fennel apple slaw, crème fraiche, poppy seeds	





market

CHILLED ATLANTIC LOBSTER	half lobster 14	full lobster 26
canner, lemon tarragon aioli		
FISH		market price
sourced by our fishmongers + thoughtfully prepared by our kitchen team		
SNOW CRAB LEGS		market price
chilled cluster, lemon tarragon aioli		
SHRIMP COCKTAIL		15
brown butter poached shrimp, chilled, shuck's white cocktail sauce + sumac lime shrimp cracker		
SHUCK SEAFOOD TOWER		75
1/2 canner lobster, scallop crudo, albacore tartare, shucker's dozen, snow crab cluster, preserved lemon chutney, cocktail sauce		

SNACKS + SIDES


CHIPS + DIP	5
lime salted, sri-ranch-a dip	
SHUCK FRITES	7
herb salt, garlic aioli + chipotle ketchup	
ONION RINGS	8
pickled shallots, chipotle ketchup	
DOUBLE STUFFED BAKER	8
local smoked bacon, goat + cheddar cheese, sour cream, garlic + chives	
BRUSSEL SPROUTS	8
fried, cut bbq sauce	

STARTERS

CAESAR SALAD	11
local bacon, grana padano, burnt lemon, in-house caesar dressing	
CALAMARI 	14
jalapeno remoulade, cilantro, pickled shallots	
DAILY FISH SOUP 	11
chef's creation utilizing fresh fish and shellfish from the market	
SMELTS 	13
crispy fried, burnt lemon, tarragon aioli	
LEAFY ASIAN SALAD	12
mixture of lettuces, confit cherry tomato, carrot + daikon ribbons, cucumber, fried five spice noodle, orange sesame vinaigrette	
CRAB STUFFED AVOCADO 	13
cucumber, garlic + cilantro aioli	

MAINS

SHUCK BOIL 	half lobster 29	full lobster 45
mussels, clams, canner lobster, baby potato, house sausage, seasonal veggies, black garlic & chive butter, garlic texas toast		
CRISPY FISH & CHIPS 	one pc 13	two pc 17
house spice blend, hand cut herb salted frites, house tartar		
LOBSTER SANDWICH 		24
ginger scallion aioli, tomato, cucumber, celery, smoked cheddar spread, butter toasted bun		
SEARED SCALLOPS 		28
smoked baby potatoes, carrot butter purée, green beans, burnt lemon		
BUTCHER 'S BURGER		18
in-house ground beef patty, smoked cheddar, shuck slaw, apple wood smoked bacon, lettuce, tomato, candied onion + garlic aioli, hand cut herb salted frites		
SMOKED SALMON PAPPARDELLE		22
willy krauch salmon, capers, confit garlic, vegetables, herbed white wine cream		
FRIED CHICKEN	two pc 15	three pc 19
chinese five spice, asian bbq sauce, shuck slaw, hand cut herb salted frites		

WHOLE LOBSTER 	market price
1.5 lbs steamed, drawn butter, shuck slaw, caesar salad or frites	
CANADIAN AAA, ANGUS RESERVE STRIPLOIN	40
10oz, dry aged, herb garlic butter, hand cut herb salted frites	

MANY ITEMS ARE OR CAN BE MADE GLUTEN FREE
SHUCK USES LOCAL PRODUCE + SUSTAINABLY CAUGHT SEAFOOD WHENEVER POSSIBLE