DINNER SUMMER 2018

RAW BAR	
SHUCKER'S DOZEN ®	36
13 local oysters. daily mignonette.	
crudo 🚳	
DIGBY SCALLOP CARPACCIO	12
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 pickled fennel apple slaw, crème fraiche, poppy seeds	13
market	
CHILLED CANNER LOBSTER half lobster 14 atlantic lobster, lemon tarragon aioli	full lobster 26
FISH	
sourced by our fishmongers + thoughtfully prepared by our kitchen team	market price
SNOW CRAB LEGS	market price
chilled cluster, lemon tarragon aioli	market price
SHRIMP COCKTAIL	15
brown butter poached shrimp, chilled, shuck's white cocktail sauce + sumac lime shrimp cra	
SHUCK SEAFOOD TOWER	75
1/2 canner lobster, scallop crudo, yellow fin tuna, shucker's dozen, snow crab cluster, lemolaioli, cocktail sauce, soy citrus reduction	
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	
ocean wise. A sustainable choice	

STARTERS

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CAESAR SALAD	11
local bacon, grana padano, burnt lemon, in-house caesar dressing	
CALAMARI 🚳	14
jalapeno remoulade, cilantro, pickled shallots	
DAILY FISH SOUP 🚳	12
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 🚳	14
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	
SEARED SCALLOPS ®	28
smoked baby potatos, carrot butter purée, green beans, burnt lemon	
LOBSTER SANDWICH ®	22
ginger scallion aioli, tomato, cucumber, celery, smoked cheddar spread, butter toasted bun, hand cut herb salted fries	
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 (a) market price

1.5 lbs steamed, drawn butter, shuck slaw, caesar salad or frites

CANADIAN AAA, ANGUS RESERVE STRIPLOIN

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