






DINNER WINTER 2019




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
napa vegetable slaw, orange soy reduction, wasabi, cilantro	
SUSTAINABLE BLUE SALMON CRUDO	13
carrot & beet salad, lime, sesame orange vinaigrette, pickled chili	
HALIBUT CEVICHE	14
shallot, lime, cilantro, pickled chili, olive oil	
market 	
SHRIMP COCKTAIL	15
brown butter poached shrimp, chilled, shuck's white cocktail sauce + sumac shrimp cracker	
WARM SALMON DIP	13
french onion, caper berry, balsamic crisp	
JONAH CRAB	28
1 lb crab claws, lemon tarragon aioli	
SHUCK SEAFOOD TOWER	75
1/2 canner lobster, scallop crudo, yellow fin tuna, shucker's dozen, jonah crab claws, lemon + tarragon aioli, cocktail sauce, soy citrus reduction	
SNACKS + SIDES	
LATTICE FRY + DIP	5
balsamic reduction, ranch, green onion	
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	
BACON CONFIT POTATO	8
sour cream, house mustard, chives	

STARTERS

CAESAR SALAD	11
local bacon, focaccia croutons, grana padano, burnt lemon, in-house caesar dressing	
APPLE PECAN SALAD	12
mixture of lettuces, sumac apple, pickled shallots, cucumber, candied pecan, burnt honey + lemon vinaigrette	
CALAMARI 	14
jalapeno remoulade, cilantro, pickled shallots	
SMELTS 	13
crispy fried, burnt lemon, tarragon aioli	
SEAFOOD CHOWDER 	16
fennel cream, white fish, mussels, lobster, bread	
SURF + TURF TARTARE 	17
lobster, beef tenderloin, lemon taragon aioli, capers, shallots	

MAINS

CRISPY FISH & CHIPS 	one pc 13	two pc 17
house spice blend, hand cut herb salted frites, house tartar		
FRIED CHICKEN	15	
chinese five spice, asian bbq sauce, shuck slaw, hand cut herb salted frites		
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		
SEARED SCALLOPS 	28	
scallops, braised short rib, carrot, bacon confit potato		
HALIBUT 	38	
seared with pink peppercorn panko crust, potato, squash puree		
SHUCK BOIL 	half lobster 30	full lobster 45
mussels, clams, canner lobster, baby potato, house sausage, seasonal veggies, black garlic & chive butter, garlic texas toast		
WHOLE LOBSTER 	market price	
1.5 lbs steamed, drawn butter, shuck slaw, caesar salad or frites		
CANADIAN AAA, ANGUS RESERVE STRIPLOIN	40	
10 oz, dry aged, tomato balsamic herb butter, hand cut herb salted frites		
add onions & garlic 8		
add mushrooms 9		