


DINNER SUMMER 2019

RAW BAR

SHUCKER 'S DOZEN  36
13 local oysters. daily mignonette.

crudo  JOIN US FOR HAPPY HOUR EVERY DAY OF THE WEEK FROM 5 TO 6

SCALLOP CARPACCIO 13
smoked tomato vinaigrette, crispy shallot, cilantro, pickled tomato

YELLOWFIN TUNA SASHIMI 13
napa vegetable slaw, orange soy reduction, wasabi

HALIBUT CEVICHE 14
shallot, lime, cilantro, pickled chili, olive oil

PICKLED ARCTIC CHAR 13
lemon, vegetable ash, crispy leeks

market

SHRIMP COCKTAIL 15
brown butter poached shrimp, chilled, shuck's white cocktail sauce + sumac shrimp cracker

OCTOPUS CARPACCIO 14
miso chipotle glaze, corn salsa, cilantro

SURF + TURF TARTARE 17
lobster, beef tenderloin, lemon taragon aioli, capers, shallots

JONAH CRAB 28
1 lb crab claws, lemon tarragon aioli

SEAFOOD CHARCUTERIE 38
pickled char, scallop mousseline, lobster sausage, salmon pastrami, house pickles

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 6
balsamic reduction, ranch, green onion

DOUBLE STUFFED BAKER 8
local smoked bacon, goat + cheddar cheese, sour cream, garlic + chives

BRUSSEL SPROUTS 8
fried, cut bbq sauce

ROASTED CORN 8
crab, panko, cilantro, pickled shallot, garlic aioli

STARTERS

CAESAR SALAD 12
local bacon, focaccia croutons, grana padano, in-house caesar dressing

APPLE PECAN SALAD 13
mixture of lettuces, sumac apple, pickled shallots, cucumber, candied pecan, burnt honey + lemon vinaigrette

CALAMARI  14
jalapeño remoulade, cilantro, pickled shallots

SMELTS  13
crispy fried, burnt lemon, tarragon aioli

FISH STICKS  14
haddock, salt cod, chow

MANHATTAN SEAFOOD CHOWDER  16
tomato, whitefish, mussels, lobster, house sourdough

MAINS

CRISPY FISH & CHIPS one pc 13 two pc 17
house spice blend, hand cut herb salted frites, house tartar

FRIED CHICKEN 16
southern fried, mustard pickles, shuck slaw, chili honey sauce, hand cut herb salted frites


BUTCHER'S BURGER 19
in-house ground, aged cheddar, apple wood smoked bacon, ranch, mustard pickles, arugula, hand cut herb salted frites

SEAFOOD PAPADELLE  24
pepper and tomato bisque, lobster, clams, mussels

SEARED SCALLOPS  29
scallops, fennel & sorrel slaw, roasted potatoes

SHUCK BOIL  half lobster 32 full lobster 46
mussels, clams, canner lobster, baby potato, house sausage, seasonal veggies, black garlic & chive butter, garlic texas toast

CANADIAN AAA, ANGUS RESERVE STRIPLOIN 42
10 oz, dry aged, tomato balsamic herb butter, hand cut herb salted frites
add onions & garlic 6 add mushrooms 7

WHOLE LOBSTER  market price
1.5 lbs steamed, drawn butter, shuck slaw, caesar salad or frites

WHOLE FISH  market price
whole roasted fish, charred corn, confit baby potatoes