LUNCH SUMMER 2018

RAW BAR	
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 🚳	
SHUCKER'S DOZEN	36
13 local oysters. daily mignonette.	
SHRIMP COCKTAIL	15
brown butter poached shrimp, chilled, shuck's white cocktail sauce + sumac lime shrimp cracker	
SNOW CRAB LEGS	market price
chilled cluster, lemon tarragon aioli	
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	
SALADS	
CAESAR SALAD	11
local bacon, grana padano, burnt lemon, in-house caesar dressing	
LEAFY ASIAN SALAD	12
mixture of lettuces, confit cherry tomato, carrot + daikon ribbons, cucumber, fried five spice noodle orange sesame vinaigrette	· ,
ARUGULA + SPINACH SALAD	10
red onion, cucumber, beet chips, candied pecans, balsamic vinaigrette add sustainable blue salmon or yellow fin tuna or chilled shrimp or beef kushiyaki 8	

STARTERS

CALAMARI		14
jalapeno remoulade, cilantro, pickled shallots		
SMELTS ®		13
crispy fried, burnt lemon, tarragon aioli		
DAILY FISH SOUP 🚳		11
chef's creation utilizing fresh fish and shellfish from the market		
BEEF KUSHIYAKI		12
grilled beef, sake soy glaze, pickled red chili, sesame seeds		
CRAB STUFFED AVOCADO 🚳		13
cucumber, garlic + cilantro aioli		
MUSSELS 🚳	11b 11	21bs 17
changes daily, garlic texas toast		
T		
LUNCH		
FISH SANDWICH ®		14

	panko crusted haddock, apple wood smoked bacon, slaw, lettuce + cilantro aioli, served with lattice fries or mixed greens	
-	runa poke 🚳	18
	jasmine rice, sesame soy, green onion, carrot, cucumber, pickled shallots	
(CHILLED ATLANTIC LOBSTER 🚳 half lobster 18 full lobste	er 30
	canner, lemon tarragon aioli, caesar salad	
Ε	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

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

LOBSTER SANDWICH
ginger scallion aioli, tomato, cucumber, celery, smoked cheddar spread, butter toasted bun

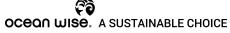
FRIED CHICKEN two pc 15 three pc 19

24

chinese five spice, asian bbq sauce, shuck slaw, hand cut herb salted frites

SMOKED SALMON PAPPARDELLE 15

willy krauch salmon, capers, confit garlic, vegetables, herbed white wine cream



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