



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	

LUNCH

FISH SANDWICH 	14
panko crusted haddock, apple wood smoked bacon, slaw, lettuce + cilantro aioli, served with lattice fries or mixed greens	
TUNA POKE 	18
jasmine rice, sesame soy, green onion, carrot, cucumber, pickled shallots	
CHILLED ATLANTIC LOBSTER 	half lobster 18 full lobster 30
canner, lemon tarragon aioli, caesar salad	
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 	24
ginger scallion aioli, tomato, cucumber, celery, smoked cheddar spread, butter toasted bun	
FRIED CHICKEN	two pc 15 three pc 19
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	



ocean wise. A SUSTAINABLE CHOICE

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