

LUNCH SUMMER 2019

RAW BAR

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| crudo  | |
| 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  | JOIN US FOR HAPPY HOUR EVERY DAY OF THE WEEK FROM 5 TO 6 |
| SHUCKER'S DOZEN | 36 |
| 13 local oysters. daily mignonette. | |
| 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 | |
| CHILLED CANNER LOBSTER | half lobster 18 full lobster 30 |
| atlantic lobster, lemon tarragon aioli, caesar salad | |

SNACKS + SIDES

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| CHIPS + DIP | 6 |
| lime salted, house ranch | |
| SHUCK FRITES | 7 |
| herb salt, garlic aioli + chipotle ketchup | |
| DOUBLE STUFFED BAKER | 8 |
| local smoked bacon, goat + cheddar cheese, sour cream, garlic + chives | |
| ROASTED CORN | 8 |
| crab, panko, cilantro, pickled shallot, garlic aioli | |

 **ocean wise**. A SUSTAINABLE CHOICE

EXECUTIVE CHEF DWAYNE MACLEOD
CHEF DE CUISINE CODY WALLACE


SALADS

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| CAESAR SALAD | 12 |
| local bacon, focaccia croutons, grana padano, in-house caesar dressing | |
| WEDGE SALAD | 14 |
| very local greens butter leaf, buttermilk dressing, bacon, egg, urban blue cheese, confit cherry tomato | |
| APPLE PECAN SALAD | 13 |
| mixture of lettuces, sumac apple, pickled shallots, cucumber, candied pecan, burnt honey + lemon vinaigrette | |

STARTERS

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| CALAMARI | 14 |
| jalapeño remoulade, cilantro, pickled shallots | |
| SMELTS | 13 |
| pan fried, burnt lemon, lime cilantro aioli | |
| MUSSELS | 13 |
| dill pickle cream, garlic toast | |
| MANHATTAN SEAFOOD CHOWDER | 16 |
| tomato, whitefish, mussels, lobster, house sourdough | |

LUNCH

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| BUTCHER'S BURGER | 19 |
| in-house ground, aged cheddar, apple wood smoked bacon, ranch, mustard pickles, arugula, hand cut herb salted frites | |
| FRIED CHICKEN | 16 |
| southern fried, mustard pickles, shuck slaw, chili honey sauce, hand cut herb salted frites | |
| CRISPY FISH & CHIPS  | one pc 13 two pc 17 |
| house spice blend, lattice fries, house tartar | |
| SALMON "LOX"  | 18 |
| house rye, pastrami cure, aged cheddar, quick-pickle cucumber, beet kraut | |
| FISH STICKS + GREEN SALAD  | 18 |
| haddock, salt cod, chow | |
| FISH TACOS  | two pc 16 three pc 21 |
| breaded haddock, shuck slaw, arugula, pickled shallots | |
| LOBSTER ROLL  | 22 |
| milk bun, lemon tarragon aioli, celery, crispy shallots | |

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