

raw bar

sashimi 🐟

line caught yellowfin tuna, pickled vegetable,
wasabi, ponzu 16

scallop ceviche

marinated scallops, pear gel, toasted hazelnut dukkah,
chili oil 17

salmon gravlax 🐟

salt cured salmon, fried capers, lemon crema, pickled
mustard seed 17

halibut crudo 🐟

compressed apple, citrus vinaigrette, garlic chips, fish
roe, radish 16

tuna tartare 🐟

fried rice cake, miso keupie, chili crisp,
bonito, cilantro oil 18

starters

caesar salad

local bacon, focaccia croutons, grana padano,
in-house caesar dressing 16

roasted beet salad

whipped goat cheese, apple, arugula, walnut praline,
honey balsamic dressing 15

calamari 🐟

corn flour dust, deep fried gherkins,
lemon dill remoulade, chillies 17

seafood chowder

herb cream, white fish, mussels, lobster, sourdough bread 19

mussels

pancetta, apple cider broth, grainy mustard, thyme 17

butternut squash arancini

smoked gouda, rosemary squash purée,
toasted pumpkin seeds 16

frito misto

fried smelts, calamari, shrimp, pepperoncini, lemon
dill aioli, burnt citrus 22

JOIN US FOR HAPPY HOUR!

SEVEN DAYS A WEEK FROM 4 TO 6

\$1.50 OYSTERS/\$2 OFF WINE BY THE GLASS
AND DRAUGHT BEER

MANY ITEMS CAN BE MADE GLUTEN FREE
WE WOULD BE HAPPY TO PREPARE A VEGETARIAN
OR VEGAN DISH UPON REQUEST
SHUCK USES LOCAL PRODUCE

+ SUSTAINABLY CAUGHT SEAFOOD WHENEVER POSSIBLE

market

shucker's dozen 🐟

13 local oysters, daily mignonette 39

lobster cocktail 🐟

whole lobster deshelled, white cocktail sauce,
pickled asparagus, garlic chips, fennel, chives MP

shuck seafood tower

½ lobster, shrimp cocktail, scallop ceviche,
halibut crudo, salmon, shuckers dozen,
cocktail sauce, ponzu, lemon dill aioli 135

shuck petite tower

½ lobster, half dozen oysters,
halibut crudo, scallop ceviche, tuna sashimi
lemon dill aioli, cocktail sauce 79

mains

crispy fish & chips 🐟

panko spice blend, hand cut seasoned frites,
house tartar 21

clam pasta

double smoked bacon, thyme lemon butter sauce,
arugula, crispy shallots 28

bouillabaisse

tomato safron broth, half lobster, shrimp, mussels,
clams, roasted fennel, potato, sourdough roll 38

shuck burger

lettuce, tomato, pickle, cheddar cheese,
dijonaise, bacon 21

fried chicken

crispy half hen, sweet corn succotash, cider jus 26

icelandic cod

sesame crust, mussels, green curry, roasted squash,
snap peas, broccolini 32

grilled swordfish

yuzu & chive vinaigrette, honey hoisin roast carrot,
charred bok choy, toasted sesame 38

steak & frites

grilled 10oz AAA Atlantic beef striploin,
truffle butter, frites, peppercom jus 55

whole lobster

1¼ lbs steamed, drawn butter, shuck slaw, frites MP



Recommended by the Vancouver Aquarium as ocean-friendly.