


DINNER FALL 2019

RAW BAR

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

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

crudo



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

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

CHEF'S CRUDO  12
changes with the tides

ARCTIC CHAR TARTARE  14
avocado, jalapeño remoulade, greens, crostini

market

 PICKLED SHRIMP  15
blood orange, cilantro, fermented sweet chili, sumac shrimp cracker

OCTOPUS CARPACCIO 14
miso chipotle glaze, corn salsa, cilantro

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

 JONAH CRAB 28
1 lb crab claws, lemon tarragon aioli

SHUCK SEAFOOD TOWER 75
1/2 canner lobster, scallop crudo, yellowfin tuna, shucker's dozen, jonah crab cluster, lemon + tarragon aioli, cocktail sauce, soy citrus reduction

SNACKS + SIDES

BREAD & BUTTER 6
housemade sourdough rolls, whipped brown butter


 CARROTS 8
smoked baby carrots, carrot top oil, crème fraîche

 LOADED BAKER 9
sour cream, chives, cheese, bacon bits

 LOBSTER POUTINE 19
atlantic lobster meat & fresh chives chopped in hollandaise with fresh curds over a bed of crispy fries


STARTERS

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

 ROASTED FIG SALAD 12
goat cheese, blood orange vinaigrette, soaked cranberries, almonds

 FISH CAKES  13
haddock, salt cod, lemon tarragon aioli

STEAMED BUNS 13
duck confit, ponzu glaze, cilantro, sesame seed

 CALAMARI  14
jalapeño remoulade, cilantro, pickled shallots


SEAFOOD CHOWDER 15
clams, haddock, lobster, mussels, bacon, cream

MAINS

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

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

 ARCTIC CHAR  32
crispy skin, pickled ginger, shiitake ragout, wilted greens, lemon rice

 SCALLOP CASSOULET 28
white bean, bacon, maritime gourmet mushroom, cream

 CONFIT CHICKEN 26
crispy chicken leg, red wine thyme jus, mushroom risotto & chefs seasonal choice vegetable

BUTCHER'S BURGER 19
in-house ground, goat cheese, house bacon, arugula, caramelized onion aioli, crispy shallots

 CANADIAN AAA, ANGUS RESERVE STRIPLOIN 42
10 oz, herb-salted fries, jus

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

WHOLE FISH market price
whole roasted fish, seasonal vegetables, potatoes