raw bar

sashimi 🚳

line caught yellowfin tuna, pickled vegetable, wasabi, ponzu

salmon 🚳

orange ginger broth, pickled chili, garlic chip, cilantro, salmon roe

albacore tuna tostada 🔊

coriander crust, miso aioli, iceberg lettuce, green onion, charred pineapple salsa

scallop ceviche 3

red onion, cilantro, pickled jalapeno, grapefruit 16

bass crudo

cucumber, mint, green onion, peanut, coconut lemongrass dressing

starters

caesar salad

local bacon, focaccia croutons, grana padano, in-house caesar dressing 15

wedge salad

iceberg lettuce, tomato, pickled red onion, pancetta, egg, blue cheese dressing 18

calamari 🚳

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

seafood chowder

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

mussels & clams

smoked tomato & fennel sauce, tarragon, white wine 18

fried oyster bao

korean bbq sauce, pickled vegetables, shiitake mushrooms, cilantro

Jamaican jerk tacos

shredded beef, pineapple salsa, sour cream, lime, plantain chips

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

chilled lobster ®

1¼ lb atlantic lobster, horseradish aoili MP

shuck seafood tower

½ lobster, shrimp cocktail, scallop ceviche, bass crudo, salmon shuckers dozen, cocktail sauce, ponzu, lemon dill aioli 130

shuck petite tower

½ lobster, half dozen oysters, bass crudo, scallop ceviche, tuna sashimi lemon dill aioli, cocktail sauce 75

mains

crispy fish & chips ®

panko spice blend, hand cut seasoned frites, house tartar

seafood pasta

mussels, shrimp, scallops, lemon grass coconut cream, blistered tomato, green onion 33

east coast boil

1/2 lobster, snow crab, shrimp, mussels, potato, corn, old bay butter

43

shuck burger

lettuce, tomato, pickle, cheddar cheese, dijonaisse, bacon 20

bbg hen

polenta, bbq sauce, green beans & corn

arctic char

pickled mustard seed chimichurri, chef's select vegetables, roasted potato

grilled tenderloin

8 oz pei blue dot tenderloin, chef's vegetables, roasted potatoes 55

grilled ribeye

14 oz AAA atlantic ribeye, chef's vegetables, roasted potatoes

whole lobster

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