



SHUCKERS

A FINE SEAFOOD TRADITION

FOR THE TABLE

SOURDOUGH BOULE 5
ESSENTIAL BAKING COMPANY

CLASSIC SEAFOOD COCKTAILS
HORSERADISH SPIKED COCKTAIL SAUCE
SHRIMP 23 | **CRAB** 30

POPCORN SHRIMP 19
TOMATO TARTAR SAUCE

CRAB GRATIN (GF) 18
CRAB / THREE CHEESE BLEND ARTICHOKE
ROSEMARY CRACKERS

SAUTÉED CALAMARI (GF) 18
LEMON / CAPERS / GREEN OLIVES / TOMATOES / DILL
SHAVED FENNEL / GRILLED BREAD (GF AVAIL)

STEAMED CLAMS (GF) 14
WHITE WINE / BUTTER CAPERS / GARLIC / FENNEL / DILL (GF AVAIL)

DUNGENESS CRAB CAKES 38
CHICORY SALAD / PICKLED FENNEL / RED PEPPER COULIS
SAUCE VIERGE



FRESH OYSTERS

HALF DOZEN 24
DOZEN 44
HORSERADISH / COCKTAIL SAUCE / MIGNONETTE*



BAKED OYSTERS

HALF DOZEN 26
DOZEN 46
LEMON HERB BUTTER & BRIOCHE CRUMB
OR
PROVENCAL
OR
ROCKEFELLER



SOUP AND SALADS

CLAM CHOWDER
CLAMS / POTATOES / SMOKED BACON
CUP 9 | **BOWL** 12

GEM SALAD (VEG) 12
SWEET GEM LETTUCE / CHERRY TOMATO / SPICED & CANDIED BACON
FRIED SHALLOTS / BLUE CHEESE CRUMBLES / BLUE CHEESE DRESSING

CLASSIC CAESAR 14
CHOPPED ROMAINE / CROUTONS / SHREDDED PARMESAN
CAESAR DRESSING

CRAB LOUIE SALAD 39
CRAB / ASPARAGUS / TOMATO / HARD-BOILED EGG / CUCUMBER
THOUSAND ISLAND DRESSING
ADD SHUCKERS FAVORITES

CHICKEN 8
SHRIMP 10
CRAB 25

FEATURED FISH BOARD

MARKET PRICE

PLEASE SEE OUR FEATURED FISH BOARD
FOR CURRENT & LOCAL AVAILABILITY*

HOUSE WHIPPED POTATOES / MARKET VEGETABLES
DILL GRAIN MUSTARD VINAIGRETTE (GF)

OR

GRILLED PATTY PAN SQUASH PEARL COUSCOUS
PRESERVED LEMON BUTTER SAUCE

ENTRÉES

CURRY BEER BATTERED HALIBUT & CHIPS (GF) 34
FRIES / COLESLAW / TARTAR SAUCE

PAN-FRIED OYSTERS 38
FRIES / COLESLAW

CIOPPINO 48
FRESH FISH MEDLEY / SHERRY ORANGE JUICE REDUCTION / TOMATO
BUTTER / CLAMS / ROCKSHRIMP / CHERRY TOMATO / FENNEL (GF AVAIL)

LOBSTER (MAC) CAMPANELLA 42
CAMPANELLA PASTA / LOBSTER
BEECHER'S AGED CHEDDAR SAUCE / GREMOLATA BREAD CRUMB

GNUDI WITH TOMATO BUTTER SAUCE (VEG) 32
PAN-SEARED GNUDI / MUSHROOMS / CHERRY TOMATOES
FRESH MINT LEAF

SHUCKERS BURGER* 26
FRIES / LETTUCE / TOMATO / PICKLED ONION
SPECIAL SAUCE / CHEDDAR

GRILLED NY STRIPLOIN* 52
ZA'ATAR FRIES / MIXED GREENS
BLUE CHEESE HERB BUTTER

SIDES

ONION RINGS 9
FRIES 9

HOUSE WHIPPED POTATOES 9

GRILLED ASPARAGUS 12

ROASTED MUSHROOMS & SHALLOTS 12

SIDE LOBSTER (MAC) CAMPANELLA 23

DUNGENESS CRAB CAKE 22

@SHUCKERSSEATTLE | @FAIRMONTOLYMPIC | #FAIRMONTOLYMPIC

*Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of foodborne illness. A 3% service charge is included on your check. 100% of this service charge is given to the hourly culinary team members who helped create this meal. A service charge of 20% will be automatically added to guest checks for parties of 6 or more. Fairmont distributes 100% of this added service charge to our staff. 11-8-23

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

ROSÉ CENTESIMINO SPUMANTE “MOROSE” - EMILIA-ROMAGNA, IT	12/58
PROSECCO EXTRA DRY RIVE DELLA CHIESA – PROSECCO DOC, IT	12/58
NV BRUT CHAMPAGNE MOËT & CHANDON IMPÉRIAL, FR	28/140

ROSÉ & WHITE

ROSÉ CHATEAU MINUTY “M ROSE” - CÔTES DE PROVENCE, FR	13/52
CHARDONNAY WILLAKENZIE ESTATE – WILLAMETTE VALLEY, OR	18/72
CHARDONNAY RAEBURN – RUSSIAN RIVER VALLEY, CA	15/60
PICPOUL CAVES DES POMEROLS “HB” - LANGUEDOC, FR	14/58
RIESLING ROLLY GASSMAN – ALSACE, FR	16/64
SAUVIGNON BLANC J. DE VILLEBOIS - POUILLY-FUMÉ, FR	18/72
VIIGNIER MARK RYAN – COLUMBIA VALLEY, WA	20/80

RED

CABERNET SAUVIGNON TWO MOUNTAIN ESTATE - YAKIMA VALLEY, WA	17/68
CABERNET SAUVIGNON MARK RYAN - COLUMBIA VALLEY, WA	24/96
PINOT NOIR PANTHER CREEK - WILLAMETTE VALLEY, OR	18/72
MERLOT BLEND DELLILE CELLARS ‘D2’ - COLUMBIA VALLEY, WA	22/88
TEMPRANILLO CONTINO GRAN RESERVA, RIOJA, ESP	22/88

BY THE BOTTLE

CHAMPAGNE & SPARKLING

BLANC DE BLANCS CHANDON “BY THE BAY” – CARNEROS, CA	88
2015 BLANC DE NOIR LEFT COAST CELLARS “TRADITIONAL METHOD”- OR	98
2012 BRUT DOM PERIGNON – CHAMPAGNE, FR	455

WHITE

2021 ALVARINHO NORTICO - VINHO VERDE, PO	55
2021 CHARDONNAY LOUIS JADOT POUILLY-FUISSÉ - FR	78
2021 CHARDONNAY CAKEBREAD CELLARS - NAPA VALLEY, CA	140
2020 CHARDONNAY JOSEPH DROUHIN CHSSAGNE MONTRACHET – BURGUNDY, FR	195
2019 CHENIN BLANC DOMAINE FL ANJOU “LES BERGERES” - LOIRE, FR	70
2019 GRUNER VELTLINER ALZINGER RIED MUHLPOINT – WACHAU, AU	88
2022 PINOT GRIGIO CANTINA TERLANO - ALTO ADIGE, IT	82
2021 RIESLING DÖNNHOFF – NAHE, DE	68
2021 SAUVIGNON BLANC Lu & Oly ‘Flowerhead’ – Columbia Valley, WA	60
2021 SAUVIGNON BLANC CLOUDY BAY – MARLBOROUGH, NZ	72
2021 SAUVIGNON BLANC LANGLOIS-CHATEAU – SANCERRE, LOIRE VALLEY, FR	92
2021 VERMENTINO SANTADI "VILLA SOLAIS" - SARDEGNA, IT	65

RED

2017 CORVINA SPERI - AMARONE DELLA VALPOLICELLA, IT	135
2020 CABERNET SAUVIGNON WOODWARD CANYON ARTIST’S SERIES #28, WA	135
2020 CABERNET SAUVIGNON PEPPER BRIDGE - WALLA WALLA VALLEY, WA	185
2020 CABERNET SAUVIGNON CAYMUS VINEYARDS - NAPA VALLEY, CA	300
2018 CABERNET SAUVIGNON LEONETTI CELLARS - WALLA WALLA VALLEY, WA	300
2016 CABERNET SAUVIGNON QUILCEDA CREEK - COLUMBIA VALLEY, WA	440
2021 NEBBIOLO PECHENINO BOTTI – LANGHE, PIEDMONTE, IT	72
2019 PINOT NOIR STOLLER - WILLAMETTE VALLEY, OR	87
2021 PINOT NOIR BELLE GLOS CLARK & TELEPHONE - SANTA MARIA VALLEY, CA	88
2021 PINOT NOIR PONZI - LAURELWOOD DISTRICT, OR	110
2019 PINOT NOIR REX HILL – WILLAMETTE VALLEY, OR	125
2020 PINOT NOIR MAISON PASCAL CLÉMENT – BURGUNDY, FR	92
2019 SANGIOVESE SALCHETO – VINO NOBILE DI MONTEPULCIANO, IT	105
2017 SANGIOVESE CASTIGLIONE DEL BOSCO – BRUNELLO DI MONTALCINO, IT	160
2020 SUPER TUSCAN LE VOLTE DELL’ORNELLAIA - TOSCANA IGT, IT	80

BEER & CIDER

ON TAP

CHUCKANUT PILSNER	9
BALE BREAKER FIELD 41 PALE ALE	10
HELLBENT CITRA IPA	9
STOUP NW RED ALE	9
SCUTTLEBUTT PORTER	9
BELGIUM WHITE	10

BOTTLES & CANS

BUD LIGHT	8
STELLA ARTOIS	8
GUINNESS	10
SEATTLE CIDER DRY	10
ATHLETIC BREWING CO. N/A	7

SHUCKERS COCKTAILS

VIEUX CARRÉ 20

WOODINVILLE RYE, HENNESSY VS
COGNAC, BENEDICTINE, NOILLY PRAT
SWEET VERMOUTH, BITTERS

ROOFTOP LEMONDROP 16

OLYMPIC HONEY VODKA, COINTREAU
LEMON, YUZU, HONEY

PEARL DIVER 15

PATRON TEQUILA, APEROL, APRICOT
LIQUEUR, LEMON, ABSINTHE, NUTMEG

VELVET 75 17

BOTANIST GIN, CRÈME DE CASIS
LEMON, PROSECCO

SHUCKERS MANHATTAN 20

KNOB CREEK RYE, MAKER’S MARK
MARASCHINO LIQUEUR, CARPANO
ANTICA VERMOUTH, BITTERS

FLAMENCO MULE 16

BACARDI SUPERIOR, GRAPEFRUIT JUICE
GRAPEFRUIT LIQUEUR, GINGER BEER

THE MARTINI COCKTAIL – PERFECT APERITIF & FRESH OYSTER PAIRING

NOILLY PRAT DRY VERMOUTH, ORANGE
BITTERS, AND SUGGESTED CHOICE OF:

VODKA	GIN
BELVEDERE	TANQUERAY NO. 10
GREY GOOSE	BOTANIST
CHOPIN	HENDRICK’S
KETEL ONE	PLYMOUTH
HAKU	MONKEY 47

FEATURED SPIRIT-FREE COCKTAIL 14

ASK YOUR SERVER