



SHUCKERS

A FINE SEAFOOD TRADITION

OYSTER HOUR MENU

TUESDAY TO THURSDAY

4:30PM - 5:30PM

SIGNATURE COCKTAILS 14

ROOFTOP LEMONDROP

OLYMPIC HONEY VODKA, COINTREAU, LEMON, YUZU, HONEY

PEARL DIVER

PATRON TEQUILA, APEROL, APRICOT LIQUEUR

LEMON, ABSINTHE, NUTMEG

VELVET 75

BOTANIST GIN, CRÈME DE CASSIS, LEMON, PROSECCO

FLAMENCO MULE

BACARDI SUPERIOR, GRAPEFRUIT JUICE

GRAPEFRUIT LIQUEUR, GINGER BEER

WINE BY THE GLASS 14

RIVE DELLA CHIESA, PROSECCO, IT

CENTESIMINO SPUMANTE "MOROSE", ROSÉ, ITALY

CHALKHILL, CHARDONNAY, RUSSIAN RIVER VALLEY, CA

SOKOL BLOSSER, PINOT GRIS, WILLAMETTE VALLEY, OR

TENUTA DI NOZZOLE, SANGIOVESE, TUSCANY, IT

BANSHEE, PINOT NOIR, SONOMA COUNTY, CA

BOTTLED BEER 6

BUD LIGHT

STELLA ARTOIS

ATHLETIC BREWING CO. (N/A)

ON TAP 7

CHUCKANUT PILSNER

HELLBENT CITRA IPA

STOUP NW RED ALE

SHAREABLES 8

POPCORN SHRIMP

TOMATO TARTAR SAUCE

STEAMED CLAMS

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

SALMON CRUDO

DILL / CAPERS / PONZU*

FRESH OYSTERS 2 EACH

HORSERADISH / COCKTAIL SAUCE / MIGNONETTE*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of foodborne illness.