



SHUCKERS

A FINE SEAFOOD TRADITION

SEATTLE RESTAURANT WEEK

\$65/PERSON++

TO START

CHOICE OF:

CREAMY CLAM CHOWDER

CLAMS / POTATOES / SMOKED BACON (GF)

GEM SALAD

SWEET GEM LETTUCE / CHERRY TOMATO / FRIED SHALLOTS
BLUE CHEESE CRUMBLES / BLUE CHEESE DRESSING

STEAMED CLAMS

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

SEASONAL LOCAL OYSTERS (+15)

HORSERADISH / COCKTAIL SAUCE / MIGNONETTE*

MAIN COURSE

CHOICE OF:

GNUDI WITH

TOMATO BUTTER SAUCE

PAN SEARED GNUDI / MUSHROOMS
CHERRY TOMATOES / FRESH MINT LEAF (VEG)

CIOPPINO

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

PAN SEARED TROUT

GRILLED SUMMER SQUASH PEARL COUSCOUS
PRESERVED LEMON BUTTER SAUCE

TROLL CAUGHT KING (+15)

GRILLED SUMMER SQUASH PEARL COUSCOUS
RESERVED LEMON BUTTER SAUCE

SWEET ENDING

CHOICE OF:

BLACK & BLUE TART

LEMON CHANTILLY

SHUCKERS CLASSIC CRÈME BRULEE