



SHUCKERS

A FINE SEAFOOD TRADITION

OYSTER HOUR MENU

TUESDAY TO THURSDAY

4:30PM - 5:30PM

SIGNATURE COCKTAILS 12

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 12

RIVE DELLA CHIESA, PROSECCO, IT
DOMAINE DE LA BRETONNIÈRE, MUSCADET, FR
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