



## SMALL BITES

CRAB CAKES 14  
Lightly dressed greens/spicy aioli

DEVILED EGGS FROM HELL (4) 9  
With inner beauty drizzle  
Add raw tuna with wasabi cream 13

BANG BANG SHRIMP 15  
Crispy Boston bibb

BUFFALO CAULIFLOWER 10  
Roasted/blue cheese mousse

HOT ARTICHOKE AND SPINACH DIP 10  
Homemade tortilla chips/pita

NACHOS 10  
Three cheese/salsa/sour cream/jalapeño  
Add short ribs 3  
Add lobster 9

AHI TUNA NACHOS 15  
Blackened ahi tuna/wonton crisps/  
Asian slaw/wasabi mayo/soy ginger glaze

ARTISANAL CHEESES 18  
Traditional accoutrement

SHUCKER'S FLATBREADS  
Short rib/gorgonzola/caramelized onion/mozzarella 14  
Arugula/mozzarella/prosciutto/EVOO 12  
Tomato/basil/fresh buffalo mozzarella 10

MUSSELS 15  
Steamed/garlic/white wine/butter

NATIVE STEAMERS MKT PRICE

STUFFED QUAHOG 6  
With drawn butter

TRADITIONAL NEW ENGLAND CLAM  
CHOWDER 6 CUP/9 BOWL

## SALADS

ADD CHICKEN 6 / SHRIMP 10 / LOBSTER SALAD 18

CAESAR 13<sup>0</sup>  
Shaved parmesan/homemade dressing/croutons

SWEET BUTTER LETTUCE AND  
FARM GREENS 12  
Gorgonzola/toasted pecan/fresh berries/  
balsamic vinaigrette

ARUGULA SALAD 12  
Toasted pine nut/shaved parmesan/olive oil/lemon

## MAINS

SERVED WITH CRUNCHY SLAW AND CHIPS

LOBSTER SALAD ROLL 26 HOT/25 COLD  
Toasted brioche roll/hot with butter  
OR cold with mayo

DOUBLE DOUBLE 14<sup>0</sup>  
(2) 4 oz. Angus beef burgers/Shucker's special sauce/  
brioche roll/lettuce/tomato/raw onion

CAPRESE 12  
French baguette/fresh buffalo mozzarella/  
farm fresh tomatoes/basil  
With prosciutto 13 With chicken 14

FISH TACOS 15  
Fresh blackened cod/Shucker's slaw

FISH SANDWICH 14  
Seared or blackened scrod/sesame seed bun/  
lettuce/tomato

LOBSTER MAC N CHEESE 23  
Cavatappi/Maine lobster/cheese medley/bread crumbs

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# STEAMED LOBSTER

## ALL DAY EVERYDAY

SINGLE \$27/TWIN \$37

Mussels/steamers/corn/Shucker's slaw/drawn butter

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## RAW BAR

LOCALLY CULTIVATED OYSTERS 3 EACH

1/2 DOZEN LITTLE NECKS 13

1/2 DOZEN CHERRYSTONES 13

SHRIMP COCKTAIL 8  
4 shrimp

SHUCKERS SAMPLER 20   
2 cherry stones/2 oysters/  
2 little necks/4 shrimp

## SHUCKER'S SUMMER SIPPERS

RED OR WHITE SANGRIA 8.50  
Red or white wine/triple sec/fresh squeeze oj/  
topped with soda

CUCUMBER COOLER 9  
Gin/muddled cucumber/sake/  
topped with lemon lime soda

COPPER DONKEY 9  
Your choice of vodka, tequila, mezcal or whiskey/  
gingerbeer/fresh lime and mint

TWISTED PALOMA 9.50  
Silver tequila/fresh squeezed grapefruit/  
topped with fresca

SHUCKERS MOJITO 9.50  
Grey goose citron/muddled lime and mint/  
lemonade/splash soda

HOT AND DIRTY DIRTY 10  
Gin or Vodka/olive brine/oyster brine/hot sauce

FRESH PRESSED WATERMELON MARGARITA 11  
Silver tequila/pressed watermelon juice/  
house made sour mix/triple sec/salt & sugar rim

APEROL SPRITZ 12  
Sparkling wine/aperol/soda/served over ice

BUCKET OF ROSÉ \$35 4 Cans of Ruza Rosé

ASK ABOUT OUR FRESH SQUEEZED COCKTAILS...

## BEER

### BOTTLES & CANS

Bud light 4.50 btl  
Bud 4.50 btl  
Coors light 4.50 btl  
Lagunitas IPA 5.50 btl  
Sam Summer 5.50 can  
Cranberry Spiked  
Seltzer 5.50 can  
Stella 5.50 btl  
Corona 5.50 btl  
Grey Lady 6. can  
Blue Haired Lady 9.  
Grey Lady/888 blueberry floater  
Downeast Cider 7. can  
Naked Ox 16oz 7. can  
Sapporo 22oz 10. can

### DRAFT

Devils Purse Kolsch 6.50  
*Devils Purse Brewing Co. Dennis, MA*  
Allagash White 7.50  
*Allagash, Portland, ME*  
Gripah IPA 7.  
*Cisco Brewers. Nantucket, MA*  
Big Wave Golden Ale 6.50  
*Kona Brewing Co. Kona, HI*  
Wash Ashore IPA 8.  
*Oak Bluffs, MV, MA*  
Shuckers Adult Lemonade 8.  
*Keel Light Vodka/  
lemonade*

## WINE

### WHITE

Lunardi  
Pinot Grigio 9.  
Jolie Folle  
Sauvignon Blanc 10.  
Bayten  
Sauvignon Blanc 11.  
Silver Palm  
Chardonnay 11.  
Cambria  
Chardonnay 13.  
Ruza Rosé 9. can  
Nauti Rosé 11.  
Paradou Rosé 12.

### RED

Tilia Malbec 9.  
Shooting Star  
Pinot Noir 11.  
Broadside  
Cabernet 12.  
**BUBBLES**  
Zonin Prosecco 10.  
Le Grand Courtâge  
Blanc de Blancs 13.  
Le Grand Courtâge  
Brut Rosé 13.

Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.