

RAWBAR

Shrimp (*We peel you eat*) 1/2 pound 9.95 1 pound \$15.95

*Cherrystones 1/2 dozen 10.95

*Boutique Oysters 1/2 dozen 12.95

*Shuckers Sampler 10.95 (*Includes above items.*)

*Little Necks 1/2 dozen 10.95

Shrimp 3.00 (each) (*Extra large cocktail shrimp.*)

SALADS

House Salad 4.95

A mixture of fresh greens and vegetables served with House dressing.

Salads of the Sea 12.95

Tuna and fresh crab salads with all the fixings, topped with shrimp.

Iceberg Wedge 9.95

Served with chunky blue cheese dressing topped with tomatoes and bacon bits.

Pan-seared Scallop Salad 14.95

Seared scallops on a bed of greens with balsamic dressing.

*Asian-seared Tuna Salad 14.95

Rare sushi grade tuna encrusted with black sesame seeds on a bed of mixed greens with a ginger dressing.

Edamame Salad 10.95

Marinated soy beans, sweet red peppers, corn and black beans.

Tropical Salad 10.95 with Chicken 14.95

A mixture of field greens, goat cheese, nuts, dried fruits, and mandarin oranges with an orange ginger dressing.

Mediterranean Grain Salad 10.95

Warm toasted pearl couscous, red grains, quinoa, peppers, shallots and goat cheese with a vinaigrette dressing.

Caprese Salad 10.95

Sliced tomatoes, thickly cut mozzarella cheese and basil drizzled with olive oil.

Caesar Salad 8.95

with Lobster Salad 19.95 with Crab Salad 15.95

Tomatoes stuffed with:

Lobster Salad 19.95 Fresh Crab Salad 15.95

Cran/Walnut Chicken Salad 9.95 Tuna Salad 9.95

Served with house salad.

APPETIZERS

Seafood Chowder 6.95

Many claim to have the best; ours has clams, shrimp, crab and fish, put it to the test. Voted Falmouth's best.

Lobster Chowder 8.95

A thick creamy base with lobster meat and potatoes.

Quesadilla Lobster 13.95 Shrimp 11.95 Chicken 10.95

Opened face quesadilla with all the fixings.

Marinated Calamari 9.95

Squid marinated in olive oil, vinegar, garlic, cloves and spices.

Stuffed Quahog 5.50

Served hot with melted butter.

Shuckers Bruschetta 8.95

Grilled French bread topped with fresh tomatoes, scallions, goat cheese and balsamic vinaigrette.

Shrimp Bruschetta 11.95

Grilled French bread topped with shrimp in a garlic butter sauce garnished with tomatoes and scallions.

*Tuna Tartare 11.95

Fresh Ahi tuna on blue corn chips drizzled with sesame garlic and wasabi sauces.

Pammy O's Spicy Buffalo Chicken Dip 8.95

Your favorite flavors served as dip with corn chips.

Warm Brie with Pears 9.95

Served with French bread.

Crab Cake 8.95

A sampling of our crab cake topped with a spicy aioli sauce.

Warm Lobster Dip 10.95

Served with corn chips.

Spinach and Artichoke Dip 8.95

Served with corn chips.

Cheese Platter 10.95

Fresh fruit, French Bread, Gouda, Pepper Jack and Cheddar cheese.

SANDWICHES

Lobster Salad Roll 18.95

Warm Buttered Lobster Roll 19.95

Just lobster and butter, in a soft roll

Fresh Crab Roll 15.95

Chicken Parmesan Sandwich 9.95

*Fresh Scrod Sandwich (*hot*) 11.95

Buffalo Chicken Sandwich (*hot*) 9.95

Tuna Salad 8.95

Cranberry Walnut Chicken Salad 8.95

*Double Hamburger 8.95

Asian Sweet and Spicy Pulled Pork 9.95

*Ahi Tuna Sandwich 14.95

Sesame encrusted seared sliced tuna garnished with wasabi aioli

Served with chips and pickle.

KID PLATES (Children under 10) 7.95

Hamburger, peanut butter & jelly, chicken tempura bites or hot dog with chips and pickle. Or, macaroni and cheese.

All kids plates served with piece of fruit and special treat.

Extra toy 1.00

VISA AND MASTER CARD ACCEPTED
\$20.00 MINIMUM

18% gratuity will be added with parties of 6 or more, and as a convenience to our foreign guests.

Before placing your order, please inform your server if anyone in your party has a food allergy.

Shuckers World Famous Lobster Boil 23.95

1 1/4lb. lobster, clams, mussels
and corn on the cob.

Twin Lobster Boil (Market)

Same meal as above but with two lobsters.

Stuffed Lobster (Market)

1 1/4lb. Lobster stuffed with our own lobster stuffing. Served with potato and corn on the cob.

SUMMER TRADITIONS

Prince Edward Island Mussels 13.95

Mussels in a tomarola sauce or drawn butter.

Steamers

May 15.95, June 16.95, July 17.95, Aug. & Sept. 18.95

Another local tradition.

They may be large or small, with sand or none at all.

Corn on the Cob 2.95

What you have waited for all winter.

Crab Cakes 14.95

Served with baked beans and potato salad.

DESSERTS

Ice Cream 3.95

Chocolate Molten Madness 6.95

Warm and gooey chocolate brownie crisp a la mode.

Oreo Ice Cream Pie 6.95

Strawberry Shortcake 6.95

Pies of the Day 6.95

Made from scratch by Immaculate Confections.

Please ask your server

EVENING ADDITIONS →

EVENING ADDITIONS

TRADITIONAL

Baked Scrod 17.95

Caught locally.

Dayboat Scallops 18.95

Sweet tender scallops topped with our crumb topping.

Baked Stuffed Scrod 19.95

Fresh scrod with our lobster stuffing finished with a shallot beurre blanc sauce.

Today's Catch 19.95

Scallops, shrimp and cod combo. Plain and simple.

Harpooned Swordfish 21.95

A baked 10-ounce steak.

***Filet Mignon 22.95**

8oz. filet for our meat loving friends.

Above served with house salad, vegetable, potato or rice.

Chicken Parmesan 17.95

Served over penne pasta with fresh garlic bread and house salad.

NON-TRADITIONAL

Flat Iron Sesame Garlic Scallops 19.95

Back by popular demand our sweet and spicy sautéed scallops.

Striped Bass 21.95

Topped with fresh tomato bruschetta and goat cheese.

Lobster Mac and Cheese 19.95

A blend of gourmet cheeses with penne pasta and 6 ounces of sweet lobster meat.

****Shrimp and Mussel Fridiablo 18.95**

Large shrimp, sweet mussels sautéed in a spicy fridiablo sauce.

Peasant Cod 18.95

Native cod baked with a fig glaze and goat cheese.

****Hibachi Steak 16.95**

A 10 oz. marinated skirt steak served with a Mediterranean salsa, tomatoes, scallions, black olives and feta cheese.

Swordfish De Brazil 22.95

Baked native swordfish topped with a creamy sweet red pepper chili sauce.

Halibut Filet 22.95

Topped with fresh fruit salsa.

The Wonder Fish - Barramundi 19.95

Dr. Oz called it one of the wonder foods. This sustainable fish is pan blackened topped with a cool seaweed salad.

Cedar Plank Salmon 18.95

Salmon filet baked on a cedar plank, finished with a peach bourbon sauce.

****Orange Ginger Shrimp 18.95**

Shell on jumbo shrimp sautéed with layers of orange, ginger, garlic and sesame flavors.

Mahi Mahi 19.95

Served over a warm sweet pepper and edamame succotash.

***Beef Tournedos 23.95**

Tender filets topped with a port wine demi glaze and crumbed Gorgonzola cheese.

Above served with house salad, vegetable, red bliss mashed potatoes.

**Not Available Tuesday Nights

Warning

*Consuming raw or under cooked Shellfish, seafood, meats, poultry, or eggs (along with just about anything else that tastes good) may increase your risk of food borne illness, especially if you have certain medical conditions.

**91A Water Street, Woods Hole, Mass.
(508) 540-3850 Email: thequake@aol.com**