

RAWBAR

Shrimp (*We peel you eat*) 1/2 pound 8.95 1 pound \$14.95

*Cherrystones 1/2 dozen 9.95

*Boutique Oysters 1/2 dozen 11.95

*Shuckers Sampler 9.95 (*Includes above items.*)

*Little Necks 1/2 dozen 9.95

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

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 12.95 Shrimp 10.95 Chicken 9.95

Opened face quesadilla with all the fixings.

Marinated Calamari 9.95

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

Stuffed Quahog 4.95

Served hot with melted butter.

Shuckers Bruschetta 7.95

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

Tuna Tartare 9.95

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 7.95

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

Warm Lobster Dip 9.95

Served with corn chips.

Spinach and Artichoke Dip 7.95

Served with corn chips.

Cheese Platter 10.95

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

SALADS

House Salad 4.50

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

Salads of the Sea 11.95

Tuna and fresh Maine 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 13.95

Seared scallops on a bed of greens with balsamic dressing.

Asian-seared Tuna Salad 13.95

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

Greek Salad 11.95

Fresh greens, black olives, our Greek dressing and feta cheese.

Tropical Salad 10.95

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

Mediterranean Grain Salad 9.95

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

Caprese Salad 9.95

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

Caesar Salad 8.95

with Lobster Salad 17.95 with Crab Salad 12.95

Tomatoes stuffed with:

Lobster Salad 17.95 Fresh Maine Crab Salad 12.95

Cran/Walnut Chicken Salad 8.95 Tuna Salad 8.95

Served with house salad.

SANDWICHES

Lobster Salad Roll 17.95

Warm Buttered Lobster Roll 19.95

Just lobster and butter, in a soft roll

Fresh Maine Crab Roll 14.95

Chicken Parmesan Sandwich 8.95

*Fresh Scrod Sandwich (*hot*) 9.95

Buffalo Chicken Sandwich (*hot*) 8.95

Tuna Salad 8.95

Cranberry Walnut Chicken Salad 8.95

*Double Hamburger 8.95

Served with chips and pickle.

Cheese 50¢ extra.

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.

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.*

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 14.95, June 15.95, July 16.95, Aug. & Sept. 17.95

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 12.95

Served with baked beans and potato salad.

Zuppa Clams 13.95

Hard shell clams steamed in butter and herb broth.

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

Apple Crumb Square a la mode 4.95

Lemon Burst Square 4.95

EVENING ADDITIONS →

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TRADITIONAL

Baked Scrod 15.95

Caught locally.

Dayboat Scallops 16.95

Sweet tender scallops topped with our crumb topping.

Baked Stuffed Scrod 16.95

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

Today's Catch 18.95

Scallops, shrimp and cod combo. Plain and simple.

Harpooned Swordfish 19.95

A baked 10-ounce steak.

****Sirloin Tips 17.95**

Marinated steak tips cooked to perfection.

Chicken Marsala 16.95

Sautéed plump chicken breast in a sweet mushroom marsala sauce.

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

**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.

NON-TRADITIONAL

Scrod Cypress 16.95

Native Scrod baked with a Greek marinade, black olives, feta cheese, served on wilted lettuce.

****Striped Bass 18.95**

Topped with fresh tomato bruschetta and goat cheese.

Lobster Mac and Cheese 18.95

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

****Shrimp and Mussel Fridiablo 16.95**

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

Peasant Cod 16.95

Native cod baked with a fig glaze and goat cheese.

****Hibachi Steak 15.95**

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

Swordfish De Brazil 19.95

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

****Grilled Halibut 19.95**

Topped with fresh fruit salsa.

The Wonder Fish - Barramundi 18.95

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

Cedar Plank Salmon 16.95

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

****Orange Ginger Shrimp 16.95**

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

Above served with house salad, vegetable, garlic mashed potato.

Baja Chicken Noki 15.95

Spinach and artichoke stuffed potato pasta with chicken in a creamy spicy corn and black bean sauce.

Roasted Vegetable Ravioli 15.95

In a creamy roasted garlic sauce.

Served with house salad.

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