

BITES

The Real Clam Chowder \$9

Celery / Bacon / Potato / Smoked Paprika

Seasonal Seafood Bisque \$10

Ask About Our Daily Offerings

House Smoked Trout Tartare \$16

*Capers / Roasted Bell Pepper / House Smoked Trout
Microgreens / Crispy Wonton*

Jose's Dungeness Crab Cakes \$15

*Fresh Crab / Celery / Bell Pepper / Spices / Cilantro Aioli
Red Bell Pepper Coulis / Panko Crusted*

House Poke Bowl \$15

*Jasmine Rice / Market-fresh Seafood / Wakame Seaweed
Sesame Ponzu / Sriracha Mayo / Soft Egg*

Classic Shrimp Cocktail \$15

Five Jumbo White Shrimp / House Cocktail Sauce / Lemon

Fresh From the Boat Calamari \$14

Flash Fried / Tartar Sauce / Fresh Lemon

SIDES

Seasonal Vegetable \$6

Parmesan Fries \$8

Bread \$2

OYSTER SHOOTER \$4.5

Housemade bloody mix / Soju Vodka / Fresh Oyster

THE SHUCKERY

OCEANS DWELLERS

Dungeness Crab Roll \$20

*Crab Salad / Warm Organic French Torpedo Roll
Wild Arugula / Sliced Tomatoes / Pickled Shallots / Side Salad
- Sub Fries \$2*

Shuckery Mussels & Manillas \$21

*Saltspring Mussels / Garlic / White Wine / Seafood Chili Verde
House-made Pork Chorizo / Grilled Full Circle Baguette*

Pan Seared Catch of the of day \$28

*Seared Mc Farland Springs Trout / Roasted Fingerlings &
Rainbow Carrots / Mulligatawny / Granny Smith Apple*

Chipotle Local Wild Honey Prawns \$27

*Four Bacon Wrapped Jumbo Wild Shrimp / Smashed
Fingerlings Potatoes / Seasonal Veg / Wildflower Honey*

Day Boat Scallops \$28

*Lightly Dredged Spiced Masa / Creamy Hominy
Della Cotta Squash / Coffee Cola Reduction*

Whole Roasted Fish \$30

*1 lb Skillet Roasted Fish / Olive Tapenade / Bacon Citrus Vinaigrette
Compound Butter / Citrus Supremes*



THE SHUCKERY PLATEAU \$48

Choose Seafood OR Charcuterie Topper

*Eight of Today's Oysters with our marinated and chilled
seafood OR our rotating selection of cured meats by our
favorite butchers @ Thistle Meats*

OTHER THINGS WE LOVE

Ceviche \$12

*Red Snapper / Citrus / Chili / Cilantro
Piquillo Coulis / Corn Tortilla*

Fish Tacos \$15

*Market GF Battered Fish / Corn Tortilla / Pickled Crudité
Cabbage / Guacamole / House Roasted Red Pepper
& Tomatillo Salsa On The Side*

House Salad \$8

Mixed Greens / House Vinaigrette

Classic Caesar \$12

*Little Gems "Rolls" / Boquerones / 6 Minute Egg / House Made
Caesar Dressing / Grated Parmesan / House Croutons
Add \$5 Poached Shrimp or House Smoked Trout*

Spring Wedge Salad \$12

*Thistle Meat Lardons / Iceberg Lettuce / Marinated Cherry Tomatoes
Pt. Reyes Bay Blue Cheese Dressing & Crumbles
Add \$5 Poached Shrimp or House Smoked Trout*

Cauliflower "Hot Wings" \$14

Buffalo Sauce / Celery / Point Reyes Blue Cheese Dressing

IF YOU STILL HAVE ROOM...

Seasonal Dessert \$8

Ask your server

Petit Verdot Port \$9.50

Sonoma PortWorks, Petaluma

2012 Late Harvest Pinot Gris \$11

Robert Sinskey, Napa Valley

Petaluma Coffee & Tea Organic & Fair Trade \$3

THE SHU🍊KERY

Our wine list is curated by Clémence Lelarge, with exciting wines that are made in a respectful way to both nature and humanity.

BEERS

Russian River <i>STS Pils, Santa Rosa</i>	8
Fort Point <i>Kolsh, San Francisco</i>	8
101 North <i>Heroine IPA, Petaluma</i>	8
Henhouse <i>Oyster Stout, Petaluma</i>	8
North Coast <i>Quince & Cranberry Berliner</i>	8
Chimay Bleue <i>Belgium Trappist, Belgium</i>	12

CIDER

Tilted Shed <i>Graviva, Semi Dry Cider, Windsor</i>	7
Coturri <i>Hard Apple Cider, Glen Ellen</i>	28

MORE...

La Guita Manzanilla <i>San Lucar de Berrameda</i>	8
Bushido Sake <i>Japan</i>	8.5
Heidrun Meadery <i>Orange Blossom Mead, Point Reyes (25oz)</i>	30
N/A Beer.....	6
Black Cherry / Cane Soda.....	3.5
Root Beer.....	3.5
Lemonade.....	4
Corkage fee.....	25

SPARKLING

🌸 Jacky Blot '14 <i>Chenin Blanc, Montlouis sur Loire, France</i>	15/48/130
🍷 Filipa Pato 3B <i>Rosé NV Bical & Baga, Portugal</i>	14/46
🍷 Iron Horse '14 <i>Chardonnay, Sonoma County</i>	80
🍷 Lelarge-Pugeot <i>NV Tradition, Champagne, France</i>	85
🍷 Benoit Marguet '12 <i>Shaman, Grand Cru Champagne, France</i>	120

WHITE WINES

Less than 30 miles away

🌸 Ryme Cellars '17 <i>Vermentino, Carneros</i>	60
🌸 Hobo Wine Co '17 <i>Sauvignon Blanc, Sonoma County</i>	10/Tap
Hunt & Harvest '17 <i>Sauvignon Blanc, Napa Valley</i>	40
🌸 Jolie-Laide '17 <i>Trousseau Gris, Russian River Valley</i>	79
🌸 Luuma/Scribe '16 <i>Chardonnay, Petaluma</i>	13/42

30 to 150 miles away

🌸 Lange Twins '16 <i>Chardonnay, Clarksburg</i>	9/30
🌸 Room '16 <i>Albarino, Calaveras County</i>	60
🌸 Cazadero '15 <i>Chardonnay, Sonoma Coast</i>	65
Carpenter '15 <i>Semillon, Alexander Valley</i>	11/Tap
Daniel '14 <i>Gewurztraminer, Anderson Valley</i>	48

More than 150 miles away

🍷 Pederalonga '17 <i>Albariño, Riais Baixas, Spain</i>	12/39
Château La Freynelle '17 <i>Bordeaux Blanc, France</i>	30
🌸 Brooks '17 <i>Dry Riesling, Willamette Valley, Oregon</i>	40
🌸 Marco de Bartoli '16 <i>Grillo, Sicily</i>	15/56
Labbe '16 <i>Jacquere, Savoie, France</i>	35
Malvira '16 <i>Roero Arneis, Piedmont, Italy</i>	37
🍷 Florent Cosme '16 <i>Chenin Blanc, Vouvray Sec, Loire, France</i>	60

Organic 🌸

ROSÉ & RAMATO

🌸 Jaimee Motley '17 <i>Mondeuse Rosé, Calaveras County</i>	45
Augur '17 <i>Pinot Gris, Russian River Valley</i>	62
🌸 McEvoy '16 <i>Syrah, Pinot Noir, Sonoma County</i>	13/40

RED WINES

Less than 30 miles away

🌸 Hobo Wine Co '16 <i>Merlot, Sonoma County</i>	39
Leghorn '16 <i>Pinot Noir, Petaluma</i>	12/Tap
Avaler '15 <i>Cabernet Sauvignon, Dry Creek Valley</i>	15/59

30 to 150 miles away

🌸 Two Shepherds '17 <i>Old Vine Cinsault, Lodi</i>	13/48
🌸 Jolie-Laide '17 <i>Gamay, El Dorado County</i>	76
🌸 Unturned Stone <i>Zinfandel/Carignan, Mendocino</i>	55
🍷 Brea '16 <i>Pinot Noir, Central Coast</i>	14/49
🌸 Broc '15 <i>Counoise, Mendocino County</i>	60
Spring Mountain '12 <i>Bordeaux Blend, Napa Valley</i>	100

More than 150 miles away

Little James' Basket Press <i>Grenache, France</i>	10/30
Felino '17 <i>Malbec, Mendoza, Argentina</i>	39
🍷 Occhipinti '17 <i>SP68 Rosso, Frapato & Nero d'Avola, Sicily</i>	65
🍷 Bichi '16 <i>Listan, Tecate, Mexico</i>	55
Argyros '15 <i>Blend, Santorini, Greece</i>	42
🍷 Umatham '12 <i>Saint Laurent, Austria</i>	50

Biodynamic..... 🍷