Oyster Bar

THE SHUCKER BROTHERS Au Nz

Seaside Eatery

SUMMER MENU

Created to be shared



OYSTERS

Minimum of three per style

Fresh daily selection natural, mignonette **7 each / 78 dozen** DF

Grilled oyster, basil pesto, bacon, parmigiano / **8.5 each**

Tempura oyster, wasabi aioli / **7.5 each** DF

HOKKAIDO SCALLOPS



Minimum of three per style

Pan-fried scallop, yuzu ponzu, ikura / **10.5 each**

Tempura scallop, micro herb salad / **9 each** DF

SMALL PLATES

Baby octopus, chilli glaze, oregano chimichurri, dried olives / **27** DF

Calamari, citrus chilli salsa, sriracha aioli / **27**

Smoked kahawai croquettes, grana padano, habanero mustard aioli / **28**

Cured salmon tartlet, sour cream, cucumber,
shallot, lemon zest, waffle cone / **29** DF

Beef tataki, tataki sauce, black garlic oil,
soy braised shitake mushroom, pine nut / **32** DF

Grilled tiger prawns, harissa butter, fried curry leaves / **29**

Tomato gazpacho, fresh tomato, gazpacho sauce,
pine nut, white grape vinegar / **28**

New Zealand green-lipped mussels, chipotle romesco,
tomato, sourdough, cream / **34**

Shucker's fish burger, lettuce, gherkin, tartare sauce / **29**

LARGE PLATES

Battered fish and chips, tartare sauce / **35**

Pan-fried market fish, kale, tomato and olive compote,
cauliflower beurre blanc / **45**

Linguini, scampi, chilli garlic, cherry tomato, pangritata / **45**

Burrata girasoli pasta, bocconcini,
courgette goddess sauce, pickle rhubarb / **33**

Scotch ribeye, roasted seasonal vegetables, bordelaise sauce / **55**

BBQ lamb rack, mint pea puree, crispy potato and cherry tomato salad / **46**

Seafood platter – crayfish tail, tiger prawn, mussels,
fresh oysters, mud crab, calamari, cured salmon tartlet

Large / 260 **Small / 180**

SIDES

Shoestring fries / **12** VG

Kumara sourdough, truffle mascarpone / **13** VG

Seasonal vegetables / **18** VG

Our dishes may contain traces of allergens.



Please let our staff know of any dietary requirements

OPEN 7 DAYS 11-LATE

www.shuckerbrothers.co.nz ahoy@shuckerbrothers.co.nz @shuckerbrothers

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BUBBLES

Zonin ‘Cuvee 1821’ Prosecco NV DOC, Italy **16/75**

Veuve Clicquot Brut Champagne NV, France **28/155**

Collet Art Deco Reserve Champagne NV, France **145**

Ruinart Blanc des Blancs Champagne NV, France **260**



WHITES

Seresin Estate Pinot Gris 2024, Marlborough, NZ **16/75**

Seresin Estate Sauvignon Blanc 2024, Marlborough, NZ **16/75**

Te Pa ‘Auntsfield Reserve’ Chardonnay 2022, Marlborough, NZ **16/75**

Kelly Washington Sauvignon Blanc 2025, Marlborough, NZ **18/85**

Bryterlater Svelte Riesling 2025, North Canterbury, NZ **20/95**

Kelly Washington Chardonnay 2024, Marlborough, NZ **25/120**

Jean-Marc Brocard Chablis 2024, Burgundy, France **28/135**

ROSÉ

Seresin Estate ‘Zosia’ Pinot Noir Rose 2026, Marlborough, NZ **16/75**

Chateau de Roquefort ‘Le Bon Vivant’ Rose 2024, Provence, France **18/85**

REDS

Altemura ‘Apulo’ Primitivo Salento 2024, Puglia, Italy **14/65**

St Francois Xavier Grenache, Syrah 2025, Cotes du Rhone, France **16/75**

Momo Pinot Noir 2024, Marlborough, NZ **16/75**

Te Motu ‘Dunleavy Family’ Merlot Cabernet 2018, Waiheke Island, NZ **20/95**

Beautiful Chaos Syrah 2025, Marlborough, NZ **20/95**

Felton Road Bannockburn Pinot Noir 2025, Central Otago **160**

BEERS

Tap beers 400ML

Mcleods Longboarder Lager, Northland, NZ 5% **13**

Urbanaut Kingsland Pilsner, Auckland, NZ 4.5% **13**

Sawmill Pale Ale, Matakana, NZ 4.5% **13**

Sawmill Hazy Pale Ale, Matakana, NZ 5.5% **13**

Cans & Bottles

Heke Lager, Waiheke Island, NZ 4.8% **12**

Peroni, Italy 4.7% **12**

Garage Project Aro Noir, Wellington, NZ 7% **14**

Monteith’s Crushed Apple Cider, Greymouth, NZ 4.5% **13**

Sawmill Ultra Low Carb Lager, Matakana, NZ 4.2% **12**

Sawmill Nimble Pale Ale, Matakana, NZ 2.5% **12**

Peroni 0.0%, Italy 0% **12**



SOFT DRINKS

Lemmy Lemonade, Razza Raspberry Lemonade, Karma Cola,

Karma Cola Sugar Free, Ginger Beer, Juices **8**