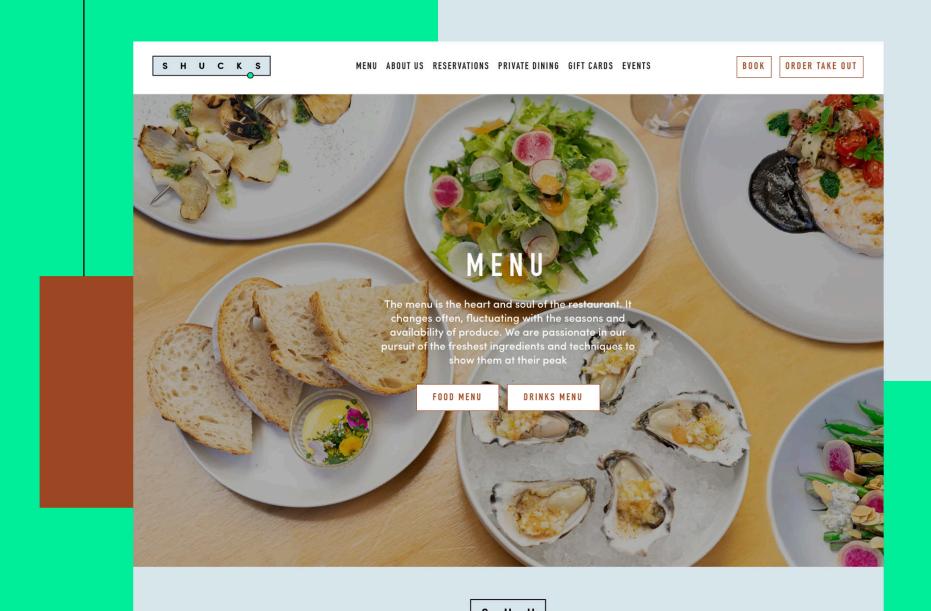


Shucks

Follow was engaged by local oyster-shucking legends, Shucks®, to reinvent their online presence. Having launched their seafood restaurant in Brisbane's beautiful Manly Harbour Village together with their own website three years ago, the Shucks team wanted to design a user experience more in keeping with their growing business and reputation.

Online hospitality is a dynamic and challenging niche, and we worked with the venue to identify unique offerings and uncover their great imagery capturing some of the food and wine experiences available in their oyster-bar styled restaurant.







"While food and hospitality are my passions, I have a design background, so Follow's creative and fresh approach to designing our new online look was hugely appreciated. Everything is so FAST! And the backend is so easy to use and manage compared to what we had been working with. Everything delivered has a real world class feel to it, which is the image we're trying to convey inhouse and online. Thank you for a wonderful, smooth-running and impactful project, guys!"

- Belinda Ho, Director | Shucks®





THE RESTAURANT

In 2017, Belinda and Michelle began with a simple philosophy that holds true today: serve honest, local ingredients, with informed service, in a comfortable setting. Shucks is the celebration of $% \left\{ 1,2,...,n\right\}$ oysters and sustainable seafood. The team is passionate and friendly. The room is simple and modern. The menu is creative and seasonal.



THE FOOD

The menu is the heart and soul of the restaurant. It changes often, fluctuating with the seasons and availability of produce. We are passionate in our pursuit of the freshest ingredients and techniques to show them at their peak.

THE DRINKS

Our wine and beverage program is thoughtful and innovative. The wine list is focused on relevance and quality rather than depth or quantity. We seek out low intervention labels with an emphasis on playfulness and drinkability.











OYSTERS

Our approach to serving oysters is simple – flavour always comes first. We source our oysters whole, which means they're still alive; and kept in the right environment, they hold onto their liquor where most of their flavour is stored

Oysters have a uniquely delicate flavour. The term 'merroir' [pronounced 'mare \cdot wah'] describes how an oyster's taste reflects the waters where it was raised.



LOCATION

We are located in Manly, a short drive from Brisbane City along the Southern Moreton Bay Tourist Drive, overlooking one of Queensland's largest boat harbours.

VENUE

Bayside breezes flow through a light modern-minimalist space, combining weathered timber cladding, raw ply, mottled concrete and black steel. The deliberate design of an open kitchen allows guests to watch their oysters being shucked.



DELICIOUS NEWS

Sign up to Shucks Bar newsletter for everything you need to know about

SUBSCRIBE



ADDRESS

459 Esplanade, Manly OLD 4179 Call (07) 3148 6857 View on Google Maps

f o

CONTACT

Email eat@shucksbar.com

Friday - Sunday 12 - 3pm

Thursday - Saturday 5 - 9pm

HOURS

LINKS

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The new site was launched following the worst impacts of the pandemic period and just in time for the 2020 festive season. In addition to an enterprise-class implementation of WordPress on a clean codebase with a custom theme, the site integrates important third party reservations and transaction providers who help deliver Shucks' services to customers. In addition, the original site has been labouring under the weight of many plugins and the bloat of typical off-the-shelf WordPress themes, and it now performs efficiently with lazy loading of heavy content and some smart coding to make the website run as smoothly as this amazing restaurant!









PRIVATE DINING AT SHUCKS

Whether you're marking a major life milestone or celebrating just because, Shucks caters to all of life's occasions. Private Dining at Shucks gives you the run of the whole venue, looked after by our two Chefs and dedicated front of house team. With current restrictions, we can cater for 20 seated guests.

SEE PACKAGES

ABOUT SHUCKS

Since opening in 2017, our philosophy underpinning a true seafood restaurant has remained unwavering: serve honest food with informed hospitality in an intimate environment.



THE OYSTERS

Our approach to serving oysters is simple - flavour always comes first. We source them whole from different regions in Australia - from the famous Coffin Bay oysters to St Helens in Tassie; Sydney

CHIPOTLE OYSTERS

Our bourbon and chipotle oysters are converters of die-hard Kilpatrick fans and self-proclaimed nonoyster eaters alike. Even purists from The Church of Au Naturel take pleasure in slurping these back by the dozen.

READ MORE

LOCATION



OYSTER HAPPY HOUR

We celebrate our third birthday this month! Join us this weekend for Week 2 Birthday Bash ... There's goon' bags and fish kebabs!

READ MORE





ADDRESS

459 Esplanade, Manly QLD

View on Google Maps

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For additional information or queries relating to information contained in this document, please contact Follow.

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