

OYSTERS*

Swinomish – *Similk Bay, WA*

Baywater Sweet – *Thorndyke Bay, WA*

Aphrodite – *Kilisut Harbor, WA*

Summer Blue – *Skunk Island, WA*

Olympia – *Totten Inlet, WA*

Disco Hama – *Discovery Bay, WA*

Blue Pool – *Hood Canal, WA*

Hama Hama – *Hood Canal, WA*

Served with mignonette & lemon

**Oysters are market priced*

House fermented hot sauce* 2

Marinated olives 8

Cheese, preserves, crostini 12

Olive oil brioche, whipped butter, flaky salt 10

Clam dip & ritz crackers 15 with paddlefish caviar* +25

Marinated mussels, pickled cherry tomatoes, charred lettuce, burnt leek aioli, crostini* 20

Geoduck, green apple, black truffle, lime* 27

Steak tartare, egg yolk, potato chips* 20

Smoked scallops, hazelnut, black garlic, squid ink, nori chips* 26

Fried delicata squash, crimson pear, tarragon, pear aioli* 16

Chicories, butternut squash, green apples, vadouvan curry, golden raisins, sunflower seeds 19

Charred broccoli, tonnato, fennel, capers 18

Baja blue prawns, pickled fennel, prawn aioli, prawn chips* 23

Frites and aioli* 11

Grass fed, dry aged burger with green goddess, frisée, toasted bun* 14

Smoked sausage, fingerling potatoes, sauerkraut, cauliflower purée 17

Seared black cod, prawn bisque, sweet bay shrimp, celeriac 30

Manila clams, beef shank, leeks, potato, pimenton, grilled bread 26

Steak frites, 24 hour steak, thick cut fries, aioli, sauce bordelaise 32

The Boat Bar Platter* 125

Includes 10 shuckers choice oysters on the half shell, geoduck, smoked scallop, Baja blue prawns, and shrimp & nori chips.

Add caviar + 25

HAPPY HOUR – every day, open-6pm - \$1 off oysters, wine, beer, and house cocktails

Bateau steaks available upon request, please allow 40 minutes-1hour to cook

Chef Taylor Thornhill - Sous Chef Chris Sasan - GM Jamie Irene - Bar Manager Bri Romero

**these items are raw, undercook or unpasteurized, and may increase foodborne illness when consumed*

For parties of 7 or larger, a 20% Service Charge is applied – 100% of this Service Charge is distributed to our employees per our tip sharing policy.