

OYSTERS*

Baywater Sweets - *Thorndyke Bay, WA*

East Cape - *Prince Edward Island, CAN*

Hama Hama - *Hood Canal, WA*

Island Creek Large - *Duxbury, MA*

Served with mignonette & lemon

**House fermented hot sauce 2*

Marinated olives **7**

Pickled and preserved vegetables, fruits **8**

Marinated mussels, grilled kale, charred onion aioli, pickled vegetables **18**

Chips & allium dip, 1 oz paddlefish caviar **30**

Shrimp chips, crème fraîche, radish, smoked trout roe **14**

Olive oil brioche, bay butter, flakey salt **10**

Scallop cru, orange, fennel, fresno chili* **20**

Steak tartare, egg yolk, potato chips* **18**

Chicories, pear, hazelnut, tarragon, PX vinaigrette **16**

Charred broccoli, tonnato, fennel, capers **17**

Frites and aioli **9**

Clam croquettes, spicy remoulade **14**

Grass fed, dry aged burger with green goddess, frisée, toasted bun **12**

Manila clams, nduja, vermouth, parsley, lemon & grilled bread **22**

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

Cheese, preserves, crackers **11**

Coffee flan, cardamom, orange, chocolate ganache **10**

Peanut oil ice cream, plum, sesame, crisp pastry **9**

Boat St. Bread Pudding, rum butter, sultanas, fresh cream **12**

Thank you for visiting Boat Bar

Chef Taylor Thornhill - Sous Chef Justin Legaspi

GM Jenna DeRobbio - Bar Manager Jen Rae

**consumption of raw, undercooked or unpasteurized foods may increase foodborne illness*