

OYSTERS*

Swinomish – *Fidalgo Island, WA*
Baywater Sweets – *Thorndyke Bay, WA*
Chelsea Sapphires – *Eld Inlet, WA*
Calm Cove – *Totten Inlet, WA*
Pickering Passage – *Pickering Passage, WA*
Olympia – *Eld Inlet, WA*
Lucky Penny – *Hood Canal, WA*
Blue Pool – *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

Geoduck, green apple, black truffle, lime* 28

Clam dip & ritz crackers 15 with paddlefish caviar +25

Steak tartare, egg yolk, potato chips* 20

Smoked scallops, marcona almond, black garlic, squid ink, nori chips* 26

Chicories, butternut squash, lucy rose apples, vadouvan curry, sunflower seeds 16

Baja blue prawns, celeriac oyster remoulade, prawn aioli, paddlefish caviar, prawn chips* 27

Cauliflower gratin, gruyere, garlic breadcrumbs 16

Fried delicata squash, crimson pear, tarragon, pear aioli 13

Charred broccoli, tonnato, fennel, capers 17

Frites and aioli* 10 Clam tartar sauce with ikura +5

Falafel burger, smoke roasted tomatoes, coriander crema, frisée, toasted bun* 12

Grass fed, dry aged burger with green goddess, frisée, toasted bun* 13

Seared black cod, prawn bisque, sweet bay shrimp, kohlrabi, lemon 27

Slow roasted beef neck, marinated root vegetables, le bleu de la mémé, basil, pommes pailles 26

Manila clams, beef lardon, kale, fermented tomato, lemon, grilled bread 26

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 Justin Legaspi - General Manager David Chou - 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 to your check – 100% of this Service Charge is distributed to our employees per our tip sharing policy.

The Boat Bar Platter* 125

Includes 10 oysters on the half shell, geoduck crudo, smoked scallops & baja blue prawns, shrimp & nori chips