



Open Daily, 4pm - 10pm • 4743 Ballard Ave NW Seattle, WA 98107 • (206) 395-9227

### **OYSTERS\***

**wildcat cove**, wallin oysters, little skookum inlet, wa (**mp**)  
**eagle rock**, totten rock shellfish, totten inlet, wa (**mp**)  
**pickering passage**, hama hama oyster co., pickering passage, wa (**mp**)  
**hammersley**, hama hama oyster co., hammersley inlet, wa (**mp**)  
**eld inlet**, hama hama oyster co., eld inlet, wa (**mp**)  
**summerstone**, hama hama oyster co., skunk island, wa (**mp**)

### **PANTRY**

sea wolf **bread** & whipped butter (**8**)  
marinated **olives** (**8**)  
add paddlefish **caviar**, seattle caviar co. (**13**)\*

### **GARDEN**

**little gems**, green goddess, roasted spring onion, chive (**18**)\*  
**asparagus**, raw and cooked asparagus, mint, parmesan (**19**)  
**roasted celery root**, tahini anchovy dressing, parmesan, parsley (**19**)  
**charred cucumber**, sherry vinegar, fish sauce, fromage blanc, basil (**18**)  
**grilled leeks**, nettle yogurt, carrot salt, sunflower seeds (**19**)

### **FISH & SHELLFISH**

**scallop crudo**, sunchoke purée, sultana chutney, salsify chips (**23**)\*  
**albacore crudo**, brown butter vinaigrette, cauliflower, pearl onion, fried caper (**21**)\*  
**grilled sardines**, walnut, parsley, shallot (**19**)  
**fried oysters**, cilantro aioli (**20**)\*  
**hama hama clams**, white wine, ramp butter, pickled ramps, grilled bread (**30**)

### **MEAT**

**steak tartare**, egg yolk, rye crisps (**21**)\*  
**chicken liver mousse**, za'atar, pomegranate molasses, crostini (**20**)\*  
**shaved wilderness ham**, tonnato, pickled green garlic, chive (**23**)\*

### **CHEESE**

**maia**, cow, briar rose creamery, dundee, or. billy's honey (**12**)\*  
**wonderland**, goat, mountain lodge farm, eatonville, wa. rhubarb jam (**12**)\*  
**oregon blue**, cow, rogue creamery, central point, or, pickled currants (**12**)

### **SWEETS**

**lemon tart**, poached rhubarb, vanilla salt (**13**)  
**maple bread pudding**, espresso butter sauce, vanilla whip (**13**)  
**roasted medjool dates**, vanilla infused olive oil, salt (**10**)

saint lambert chenin, coteaux du layon, fr *dessert wine* (**14**)  
camins de larredya, jurancon, fr *dessert wine* (**14**)  
brooks telesto, pinot blanc, eola-amity hills, or *dessert wine* (**13**)

Happy Hour: Mon-Thurs 4-5pm, \$1 off oysters, \$3 rainier, \$35 muscadet btl Wednesday: \$10 off a dozen oysters all night

\*Consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness.

Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

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.

wifi: walrusguest, password: oysterparty