

RAW

raw oysters, verjus mignonette* / mp

westcott bay, *westcott bay shellfish co.*, san juan island, wa

calm cove, *hama hama oyster co.*, totten inlet, wa

baywater sweet, *baywater shellfish co.*, hood canal, wa

barron point, *wallins seafood*, skookum, wa

olympic wild, *olympic oyster co.*, hood canal, wa

aphrodite, *hama hama oyster co.*, kilsut harbor, wa

lucky penny, *hama hama oyster co.*, port townsend, wa

summerstone, *hama hama oyster co.*, port townsend, wa

hama xs, *hama hama oyster co.*, hood canal, wa

blue pool, *hama hama oyster co.*, lilliwaup, wa

+ **aji crystal hot sauce** / 4

+ **cocktail sauce** / 4

oyster shooter, housemade bloody mary, vodka* / 13

SEAFOOD TOWERS

eighteen raw oysters, bay shrimp, cured sockeye salmon,

smoked halibut rillette, olives, anchovy, whitefish caviar, pickles,

mignonette, hot sauce, cocktail sauce, horseradish* / 125

MEZCAL FLIGHTS

mezcal to pair with your oysters

bozal, ensamble, chino, tepeztate / 50

banhez, cuishe, pechuga, tepeztate / 60

BITES

dill dip, potato chips / 9

spicy clam dip, potato chips / 14

roasted peanuts, chile, lime / 6

fennel marinated picholine olives / 6

DESSERT

general porpoise doughnuts / 6

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

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COCKTAILS

Kokomo, High West, Ten to One Dark Rum, Luxardo Cherry, Lemon, Lime, Tangerine, Coke, Pilsner / 19

Penny Lane, High West Rendezvous, Plantation Rum, Banane Liqueur, Sweet vermouth, Grapefruit / 22

Cheek to Cheek, Timberline Vodka, Cassis, Maraschino, Cava / 17

The Boys of Summer, Batanga Tequila, Mezcal, Cilantro, Jalapeno, Lime, Grapefruit Bitters / 18

Baby Come Back, Vodka, Chipotle-Pineapple Shrub, Ancho Liqueur / 17

Notice Me, Highside Gin, Cocchi Torino, Aperol, Salers, Campari / 19

Espresso Martini Slushy, Rum, Cold Brew, Coffee Liqueur, Coco Lopez, Cream / 17

Under the Bridge, Non Alcoholic choice of Chipotle-Pineapple Shrub, Pina Colada or Cilantro-Jalapeno Syrup / 11

DRAFT BEER

Zoiglhaus Pilsner / 9

Holy Mountain White Lodge Whit / 9

Stoup Mosaic Pale Ale / 9

Seapine IPA / 9

CAN BEER

Yonder Cider / 10

Urban Family Sour / 10

Cloudburst IPA / 10

Rainier / 7

Buoy Czech Dark Lager / 10

Athletic Brewing Co. N/A IPA / 7

WINE

NV Mylonas | Savatiano | Pét-Nat, Attica, GR 17/76

‘18 Jané Ventura Cava Rosato| Garnatxa | Monastrell, SP 15/72

‘21 Monte Xanic | Grenache | Valle de Gaudalupe, MX 13/60

NV Orleans Borbón | Palomino | Manzanilla Sanlúcar, ES 10 (3 oz)

‘20 La Fruitiere | Melon | Muscadet Sevre-et-Maine, FR 13/65

‘21 Sallier De La Tour | Inzolia | Sicily, IT 12/60

‘20 Maestracci ‘e prove’ | Vermentinu | Corse-Calvi, Corsica, FR 15/75

‘20 Gulfi Cerasuolo di Vittoria | Nero d’ Avola ~Frappato | Sicily, IT 18/88

‘20 Argiolas ‘Cardinera’ | Cannonau | Sardinia, IT 14/70

‘21 Stolpman ‘love you bunches’ | Sangiovese | Santa Barbera, CA 17/85

‘21 Lomita | Cabernet Sauvignon | Valle De Guadalupe 14/70

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