

RAW*

raw oysters, verjus mignonette* / mp

olympia, *hama hama oyster co.*, eld inlet, wa

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

cliff point, *perkin's family farm*, henderson inlet, wa

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

arcadia point, *calm cove shellfish*, hammersley inlet, wa

moon beam, *olympic oyster co.*, pickering passage, wa

lucky penny, *hama hama oyster co.*, hood canal, wa

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

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

+ **aji crystal hot sauce** / 4

+ **cocktail sauce** / 4

+ **paddlefish caviar*** / 10

oyster shooter, el buho mezcal, smoked tomato aguachile* / 13

raw geoduck, coconut cucumber aguachile, apple,

sesame seeds* / 22

SEAFOOD TOWERS

eighteen raw oysters, bay shrimp, cured salmon, smoked halibut

rillet, whitefish caviar, pickles, olives, anchovies, cocktail sauce,

hot sauce, horseradish* / 125

MEZCAL FLIGHTS FOR YOUR OYSTERS

bozal mezcal, ensamble, chino, tepeztate / 50

banhez mezcal, cuishe, pechuga, tepeztate / 60

Happy Hour

daily 4-6

raw oysters, verjus mignonette* / 4

fried smelt, espelette aioli* / 16

rotating selection of wines by the bottle / 32

cocktail special / 10

SMALL PLATES

dill dip, potato chips / 10

spicy clam dip, potato chips / 14

baked oysters, dungeness crab butter, breadcrumbs / 22

+ **bateau beef lardo** / 6

kale salad, tomatillo serrano caesar dressing,

cotija crisp* / 18

braised pork birria, blue corn tortillas, salted kohlrabi,

cucumber crema, wax peppers / 20

fried coho salmon collar, pepper relish, malt vinegar aioli* / 16

LARGE PLATES

hama hama manila clams, leeks, cream, yellow bell peppers,

spring onion / 32

smoked kabocha squash, braised greens, almond crema, golden

raisins / 32

seared coho salmon steak, winter citrus, charred fennel, sour

kumquats* / 42

crispy duck leg, garlic aioli, mint, hazelnut crust* / 38

braised beef short rib, guajillo chili, pumpkin seeds, almonds,

chocolate, cherry / 38

SIDES

seawolf bread, whipped butter, maldon / 8

roasted peanuts, chile, lime / 6

fennel marinated picholine olives / 8

crispy yukon potatoes / 9

roasted delicata squash, buckwheat honey, oregano, chili / 18

DESSERTS

orange blossom panna cotta, blood orange marmalade / 10

burnt basque cheesecake, rhubarb / 12

apple cobbler, whipped cream / 12

+ **à la mode** / 8

DESSERT DRINKS

tenuta capofaro malvasia / 14

'19 delicado pedro ximenez sherry / 13

*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

chef de cuisine, mike stamey / general manager, dana forman