

RAW*

raw oysters, verjus mignonette* / mp

cliff point, *perkins family farm*, henderson inlet, wa

high beach sweets, *westcott bay shellfish*, westcott bay, wa

wolf beach, *marinelli shellfish*, totten inlet, wa

olympic wild, *olympic oyster co.*, lilliwaup, wa

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

pickering, *hama hama oyster co.*, pickering passage, wa

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

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

+ **cocktail sauce** / 4

+ **aji crystal hot sauce** / 4

+ **carrot habanero hot sauce** / 4

oyster shooter, housemade bloody mary, vodka* / 13

SEAFOOD TOWERS

eighteen raw oysters, halibut rilette, marinated geoduck, bay shrimp,

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

horseradish* / 130

AGAVE FLIGHTS FOR YOUR OYSTERS

banhez mezcal, cuishe, pechuga, tepeztate / 60

el tesoro, blanco, reposado, anejo / 50

BITES

dill dip, potato chips / 12

spicy clam dip, potato chips / 16

roasted peanuts, chile, lime / 6

fennel marinated picholine olives / 6

*consumption of raw, undercooked or unpasteurized foods may increase foodborne illness
for parties of 6 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

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

Bitters / 18

Surfing On A Rocket, Reposado Tequila, Prickly Pear, Apricot, Lime, Grapefruit

Jarritos / 18

Sheena Is A Punk Rocker, Mezcal, Rum, Lime, Ginger, Curaçao / 17

Heroes & Villains, Rum, Pineapple, Lime, Rose Water, Chocolate Bitters / 17

Jackie Blue, Butterfly Pea Flower Gin, Ginger, Lemon, Pama, Soda / 17

Paper House, Temple Chapter Navy Strength Gin, Clove Syrup, Lemon / 17

Les Fleurs, Passion Tea Vodka, Lime, Peychaud's, Soda / 17

Dano Negroni, Mezcal, Aperol, Lime, Agave, Hibiscus Tea, Guajillo Salt / 20

DRAFT BEER

Cloudburst Brewing – Happy Little Clouds Pilsner / 10

Holy Mountain Brewing Co. – White Lodge Wit / 9

Seapine Brewing Co. – IPA / 9

Stoup – Mosaic Pale Ale / 9

Bizarre Brewing – English-Style Mild / 9

CANNED & BOTTLED BEER & CIDER

Yonder Cider – Dry Cider / 10

Stiegl Radler / 9

Rainier / 7

Future Primitive Kolsch / 9

Fair Isle Brewing – Saison (375ml) / 15

Cloudburst Brewing – IPA / 10

Fremont Brewing – Imperial Oatmeal Stout / 6

Athletic Brewing Co. – N/A IPA / 7

Stiegl Radler “Zitrone” Lemon N/A / 7

N/A BEVERAGES

Cosmik Debris, Pathfinder, Lemon, Cinnamon Syrup / 13

House Shrub | Choice of Piña Colada or Spiced Orange / 11

House Cilantro-Jalapeno Soda / 11

Fever Tree Ginger Beer, Yuzu-Lime Soda, Coke, or Diet Coke/ 6

WINE BY THE GLASS

'22 Folk Machine Rose | Gamay | Arroyo Secco, CA 15/72

'22 Mas De Gourgonnier | Syrah-Carignan | Provence, FR 16/76

'22 Vinous Obscura 'Fenice' Orange | Muscat | Columbia Gorge, OR 19/90

'18 Jané Ventura Cava | Xarel-lo~ Macabeo | Brut Nature, Penedès, ES 14/68

NV Duoma Rosado Pét-Nat | Garnacha | Valle De Gualaupe, MX 19/92

'22 Pépière 'La Pepie' | Melon | Muscadet Sèvre-et-Maine, FR 14/70

'21 Granbazàn Etiqueta Ambar | Albariño | Rias Baixas, ES 14/70

'22 Fossil & Fawn | Chardonnay | Willamette Valley, OR 18/86

NV Domaine Le Briseau 'Suzette' | Clairette | Languedoc, FR 13/65

'22 Mortellito | Frappato~Nero d' Avola | Sicily, IT 17/82

'19 Ronsel do Sil | Mencia | Ribera Sacra, ES 16/80

'20 Andrew Will | Cabernet Franc | Yakima Valley, WA 18/86

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