

RAW*

raw oysters, verjus mignonette* / mp
cliff point, *perkins family farm*, henderson inlet, wa
wolf beach, *marinelli shellfish*, totten inlet, wa
hammersley, *hama hama oyster co.*, hammersley 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
blue pool, *hama hama oyster co.*, hood canal, wa

- + **cocktail sauce** / 4
- + **aji crystal hot sauce** / 4
- + **carrot habanero hot sauce** / 4

cayenne padron hot sauce to go! (3.5 oz pouch) / 9

oyster shooter, el buho mezcal, jalapeno vinegar* / 13
sockeye salmon ceviche tostada, chimichurri crema, red
onions, goat horn peppers* / 22

SEAFOOD TOWERS

eighteen raw oysters, halibut rilette, marinated geoduck, bay
shrimp, whitefish caviar, pickles, olives, anchovies, cocktail sauce,
hot sauce, horseradish* / 130

AGAVE FLIGHTS TO PAIR WITH YOUR OYSTERS

banhez mezcal, cuishe, pechuga, tepezate / 60
el tesoro, blanco, reposado, anejo / 50

join us for happy hour!
monday - friday, 4 PM - 5 PM

*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

chef de cuisine, mike stamey / general manager, kira brink

SMALL PLATES

dill dip, potato chips / 12
spicy clam dip, potato chips / 16
baked oysters, ramp butter, pickled ramp / 22
+ **bateau beef lardo** / 6
lacinato kale salad, tomatillo serrano caesar, cotija crisp* / 18

LARGE PLATES

paella for two, chorizo, prawns, clams, saffron, peppers / 70
seared halibut, stinging nettle salsa verde, rhubarb,
sesame seeds / 42
chickpea fritters, romesco, roasted spring onions / 30
confit duck leg, roasted garlic aioli, hazelnut crust* / 40
fire roasted pork spareribs, jalapeno vinegar,
cilantro / 32

SIDES

ben's bread, whipped butter, maldon / 8
roasted peanuts, chile, lime / 6
fennel marinated picholine olives / 8
crispy yukon potatoes / 10
roasted carrots, jalapeno goat cheese, garlic walnut
breadcrumbs / 18

DESSERTS

rhubarb cobbler, whipped cream / 12
pluot panna cotta, campari orange chantilly / 10

DESSERT DRINKS

a love supreme, brown butter rum, coffee liqueur, cocoa bitters,
vanilla, cold brew / 18
'18 tenuta capofaro malvasia, it / 14
NV cesar florido moscatel dorado, es / 13