

RAW*

raw oysters, verjus mignonette* / mp

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

baywater sweet, *baywater shellfish*, thorndyke bay, wa

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

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

baywater indigo, *baywater shellfish*, thorndyke bay, wa

wildcat cove, *wallin's oysters & clams*, skookum, wa

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

calm cove, *calm cove shellfish*, hammersley, wa

pemaquid, *island creek oysters*, damariscotta river, me

+ **aji crystal hot sauce** / 4

+ **espelette hot sauce** / 4

+ **cocktail sauce** / 4

oyster shooter, housemade bloody mary, vodka* / 13

SEAFOOD TOWERS

eighteen raw oysters, bay shrimp, marinated geoduck, smoked

oyster dip, 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

smoked oyster dip, potato chips / 16

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 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

COCKTAILS

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

Days Like This, Brennivin, Strega, Cocchi Americano, Lemon Olive Oil / 22

Free Fallin', House Cardamom Tequila, Amontillado Sherry, Pumpkin, Lemon / 18

Mr. Brightside, Coffee Campari, Bourbon, Blood Orange, Orange Bitters / 19

Heat Is On, Ten to One White Rum, Novo Fogo Silver, Ancho, Banane, Lime / 18

Strawberry Fields, Gin, Lemon, Strawberry, Curaçao, Ginger Beer / 17

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

Hot Stuff, Apple Cider, Clove, Cinnamon, Citrus, choice of Bourbon or Rum /17

Rave On, Gin, Amaretto, Allspice Dram, Lime / 18

DRAFT BEER

Holy Mountain-Sea Creatures Oyster Lager / 10

Rainier Lager / 9

Holy Mountain White Lodge Wit / 9

Stoup Mosaic Pale Ale / 9

Seapine IPA / 9

CANNED & BOTTLED BEER & CIDER

Yonder Dry Cider / 10

Fair Isle Saison / 15

Urban Family Sour / 10

Cloudburst IPA / 10

Fremont Imperial Oatmeal Stout / 9

Athletic Brewing Co. N/A IPA / 7

OTHER BEVERAGES

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

House Cilantro-Jalapeno Soda / 11

Hot Spiced Apple Cider / 10

Grapefruit Jarritos / 6

Fever Tree Ginger Beer or Yuzu-Lime Soda / 6

Coca-Cola or Diet Coke / 6

WINE

'22 Monte Xanic | Grenache | Valle De Ojos Negros, MX 15/75

'22 Tenuta Delle Terre Nere | Nerello Mascalese | Etna, IT 17/85

"22 Gulp Hablo *Orange* | Sauvignon Blanc-Verdejo | La Mancha, ES 13/78 (Liter)

'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 15/75

'22 Syncline | Grüner Veltliner | Columbia Gorge, WA 14/70

'22 Mina Penelope | Sauvignon Blanc | Valle De Gualaupe, MX 20/100

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

'22 J.K. Carriere 'Clarion' | Pinot Noir | Willamette Valley, OR 16/80

'22 Dominio de las Abejas | Nebbiolo | Ojos Negros, Baja, MX 20/98

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