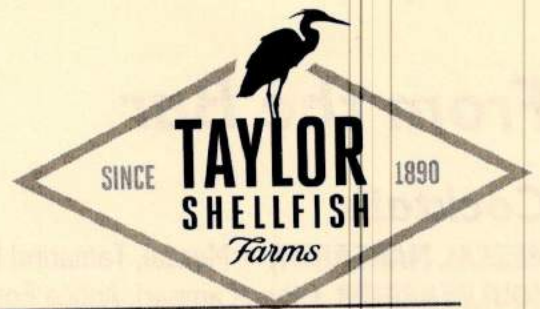




Fresh Shucked Oysters

On the half shell with mignonette & lemon. Fresh grated horseradish or cocktail sauce \$1

SHUCKERS DOZEN*

Daily selection of our oysters

32

VIRGINICA* • Beach Grown: Totten Inlet, Olympia, WA.	3	TAYLOR GRAND CRU • Pacific. Tide Tumbled: Bay Center, WA.	3.25
NORTH BAY* • Pacific. Beach Grown: Case Inlet. Allyn, WA	2.50	SHIGOKU* • Pacific. Tide Tumbled: Samish Bay, WA.	2.75
KUMAMOTO* • Beach Grown: Oakland Bay, Shelton, WA.	3	OLYMPIA* • Beach Grown: Peale Passage, Harstine Island, WA.	3
FANNY BAY* • Pacific. Tray to Beach: Bayne's Sound, Vancouver Is, BC.	3	KUSSHI* • Pacific. Barrel Tumbled: Bayne's Sound, Vancouver Is, B.C.	3

SHIGOKU SHOOTER*

House Cocktail, Shigoku Oyster, Oola Vodka

6

Dungeness Crab & Chilled Seafood

DUNGENESS CRAB • Local WA. Cooked & chilled. Cracked to order with house cocktail & pickled ginger slaw.		whole MP
SHISO GEODUCK* • South Sound. Sashimi, sliced two ways with shiso oil, kaiware sprouts, lemon zest, red pepper and Maldon sea salt.		18
PRAWN COCKTAIL • Pacific prawns poached & chilled, served with cocktail.	(2)/5.5	(4)/10
SMOKED OYSTER DIP • Served with kettle style chips.		7

Soup, Salad & Sandwich

ARTISANAL CHEESE & CHARCUTERIE • a daily selection of meats and cheeses.	19
XINH'S OYSTER STEW • pacific oysters, rich celery cream broth, parsley.	9
YAKIMA VALLEY ASPARAGUS • salt and pepper roasted local asparagus, topped with a lemon herb aioli.	10
HOUSE SALAD • arugula, cherry tomatoes, manchego, almonds, honey-shallot vinaigrette.	8.5
CAESAR* • romaine, crouton crumble, parmesan-reggiano, boquerones.	9
WEDGE SALAD • candied walnuts, cherry tomato, bacon, blue cheese crumble.	10
FRIED PRAWN PO BOY • toasted baguette with tomato, pickle, lettuce & po boy sauce with slaw & fries.	15
FRIED OYSTER PO BOY • toasted baguette with tomato, pickle, lettuce, & po boy sauce with slaw & fries.	15

Oysters, Baked & Fried

HOUSE BROIL • baked in piquante herb butter, parmesan.	12
MARGARITA OYSTER • baked in a tequila-lime butter and topped with roasted corn, red onion, fresh oregano, jalapeno and cotija cheese.	14
FRIED OYSTERS • regular with pickled ginger slaw & house tartar, or buffalo style with buffalo hot sauce & cumin yogurt.	12
SIDE OF FRIES	6

Steamers

MANILA CLAMS • shallot butter, garlic, thyme.	13
RED CLAMS • fermented soy bean paste, spicy red pepper, wine, ginger, garlic, pear and green onion.	14
PESTO CLAMS • house made arugula and almond pesto, cream, cherry tomatoes.	14
ADD FRIES TO ANY STEAMER	4
MACRINA BAGUETTE & BUTTER	3

Dessert

OLYMPIC MOUNTAIN SORBET • pear-champagne or seasonal ice cream.	5
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*Raw or undercooked seafood or eggs can increase your chances of food-borne illness.

For in-house dining, an 18.9% service charge is applied to your bill, of which 100% is distributed to the staff. Your server will receive 53%.

From the Bar

Cocktails

MEZCAL MARGARITA • Mezcal, Tamarind Puree, Cointreau, Simple, lime	13
BOULEVARDIER • Rye, Campari, Antica Formula	11
DARK AND STORMY • Rum, Ginger Beer, Lime	10
LAST WORD • Royal Dock Gin, Luxardo, Green Chartreuse, Lime	11
BLOODY MARY • Oola Vodka, House Bloody Mix, pickles	9
EL DIABLO • Tequila, Crème Cassis, Lime, Ginger Beer	11
CYNAR TORONTO • Old Overholt Rye, Cynar, Bitters	10
CORPSE REVIVER #2 • Royal Dock Gin, Cointreau, Lemon, Cocchi Americano, Absinthe Rinse	11
RED HOOK • High West Rye, Punt e Mes, Luxardo	13
SPRING FORWARD • Citizen Gin, Aperol, Bertina, Lemon	11

Sparkling Wine

JEAN-LOUIS DENOIS EXTRA BRUT • Aude, France	13/49
VEGA MEDIEN CAVA BRUT • Valencia, Spain, NV	7/27
ANTECH BRUT ROSÉ • Crémant De Limoux, France	10/38
2013 RUGGERI GIUSTINO PROSECCO SUPERIORE • Valdobbiadene, Italy	63
NICOLAS MAILLART CHAMPAGNE BRUT 'PLATINE' PREMIER CRU • Écueil, France	104
VILLA CRESPIA FRANCIACORTA NOVALIA BRUT BLANC • Lombardy, Italy	62
WARIS-HUBERT GRAND CRU CHARDONNAY • Avize, France	89

Still Wine

2014 DOMAINE des COGNETTES MUSCADET • Sévre et Maine, France	9/34
2013 PRÁ SOAVE CLASSICO • Veneto, Italy	10/40
2014 VILLA WOLF PINOT GRIS • Pfalz, Germany	9/34
2014 CHATEAU ROUTAS ROSÉ • Provence, France	7/27
2013 GLATZER GRÜNER VELTLINER • Carnutum, Austria	9/34
2014 EFESTE FERL SAUVIGNON BLANC, EVERGREEN VINEYARD • Columbia Valley, WA	11.5/44
2013 SOTER VINEYARDS NORTH VALLEY CHARDONNAY • Willamette Valley, OR	13/49
2014 DR. LOOSEN RIESLING • Mosel, Germany	10/38
2013 A to Z CHARDONNAY • Willamette Valley, OR	8/31
2014 DOMAINE de COUET SAUVIGNON BLANC • Coteaux du Giennois, France	10/38
2010 DOMAINE de la MEULIERE, 1er CRU MONT de MILIEU • Chablis, France	90
2012 DOMAINE de la BERGERIE 'CLOS du GRAND BEAUPRÉAU' • Savennières, France	71
2013 DOMAINE de la BERGERIE, 'CLOS de la BERGERIE' • (Off Dry) Coteaux du Layon, France	56
2013 HIRSCH HEILIGENSTEIN GRÜNER VELTLINER • Kamptal, Austria	56
2013 DOMAINE BERNARD-BONIN, 'INITIALES B.B' • Burgundy, France	81
2015 DOG POINT SAUVIGNON BLANC • Marlborough, NZ	43

Beer

NO-LI TAYLOR SHELLFISH OYSTER STOUT • Spokane, WA	6
PFRIEM IPA • Hood River, OR	6
CHUCKANUT PILSNER • Bellingham, WA	6
SEAPINE SAISON • Seattle, WA	6
TIETON DRY HOPPED CIDER • Yakima, WA	6
BITBURGER PILSNER (16oz can) • Bitburg, Germany	5.5
BLANCHE DE BRUXELLES (16oz can) • Belgium	5.5
VIELLE PROVISION SAISON DUPONT (330ml) • Tourpes, Belgium	9
PIKE NAUGHTY NELLIE BLONDE (12oz btl) • Seattle, WA	5.5
ANCHOR STEAM MEYER LEMON LAGER • San Francisco, CA	5.5
MELVIN BREWING MPA • Alpine, WY	6

Non-Alcoholic

500ML FERRARELLE SPARKLING MINERAL WATER	3
BLOOD ORANGE DRY SODA	3
CUCUMBER DRY SODA	3