

BALLARD ANNEX

• *Oyster House* •

brunch

starters

HALFSHELL OYSTERS* GF MP
OYSTER SHOOTER 4 W/ HORSERADISH VODKA 8

PRAWN COCKTAIL GF 18
HOUSE COCKTAIL SAUCE, WILLY'S AIOLI, LEMON

GRANOLA PARFAIT VEG 9
GREEK YOGURT, SWEET LEMON CURD,
FRESH FRUIT, GRANOLA

shells

OYSTERS ROCKEFELLER* GF 20
SPINACH, CREAM, BACON, LEMON

MUSSELS WITH PESTO* GF 15
GARLIC BUTTER, JACK CHEESE, LEMON

GRILLED OYSTERS* GF 18
CHOICE OF GARLIC HERB OR FENNEL BUTTER

STEAMERS GF
WHITE WINE WILLY'S STOCK, GARLIC HERB BUTTER
CHOICE OF: OYSTERS, MUSSELS, CLAMS 19
WILLY'S BUCKET - LITTLE BIT OF EVERYTHING 22

live tanks

WEST COAST DUNGENESS CRAB GF MP
CHOICE OF: SALT & PEPPER CRAB, CHILI CRAB
OR CRAB SHILSHOLE

EAST COAST LOBSTER GF MP
CHOICE OF: LOBSTER TWO WAYS, LOBSTER SHILSHOLE

soups & salads

NEW ENGLAND CLAM CHOWDER GF 8/13
FRESH CLAMS, HOUSE SMOKED BACON,
POTATOES, BRANDY CREAM

LOBSTER BISQUE GF 9/14
RICH LOBSTER STOCK, SHERRY, CREAM, FRESH HERBS

BEET SALAD VEG/GF 11
GOAT CHEESE, WALNUTS, ARUGULA, BASIL VINAIGRETTE

DUNGENESS CRAB SALAD* GF 22
MIXED GREENS, GREEN GODDESS DRESSING, CHERRY
TOMATOES, MARINATED WHITE BEANS, EGG

sandwiches

ANNEX LOBSTER ROLL MP
MADE FRESH, TANK TO TABLE

CRAB ROLL 23
BUTTER, SALT, PEPPER, ITALIAN PARSLEY

OYSTER PO' BOY* 16
PANKO FRIED OYSTERS, WILLY'S AIOLI, HOUSE SLAW,
PICKLED ONION

PACIFIC FRIED OYSTER BENEDICT* 18
GARLIC POTATO CAKE, BACON, SWISS CHARD,
POACHED EGG, SCRATCH HOLLANDAISE, GREEN SALAD

SMOKED SALMON SCRAMBLE* GF 16
3 EGGS, ASPARAGUS, RED BELL PEPPER, DILL CRÈME
FRAICHE, CHIVES, BABY RED POTATOES

BRIOCHE FRENCH TOAST VEG 14
VANILLA BOURBON CARAMEL, CANDIED PECANS,
WHIP CREAM, FRESH FRUIT
ADD OLYMPIC MOUNTAIN ICE CREAM 3

CROQUE MADAM* 15
BRIOCHE, BACON JAM, FONTINA CHEESE, BÉCHAMEL,
SUNNY SIDE UP EGG, GREEN SALAD

BAKED EGGS* VEG 13
2 EGGS, SPICY TOMATO SAUCE, PARMESAN CHEESE,
GRILLED BREAD

SMOKED TROUT HASH* GF 15
FINGERLING POTATOES, ROASTED FENNEL AND SHALLOT,
TOMATO, FRIED EGG, SCRATCH HOLLANDAISE

CLASSIC* 14
3 EGGS, BACON, BABY RED POTATOES, TOAST

FISH & CHIPS* 19
BEER BATTERED COD, HOUSE SLAW, TARTAR SAUCE,
OLD BAY FRIES, LEMON

cocktails

BLOODY MARY 11
OLD BAY, PICKLE, BELVEDERE VODKA
BLOODY CAESAR 12
CLAMATO, PRAWN, CELERY, BELVEDERE VODKA

MARTINI 11
BELVEDERE, OLIVES OR BIG GIN,
PICKLED ONIONS

LUNA MOTH 11
BIG GIN, CRÈME DE VIOLETTE, GRAPEFRUIT
JUICE, LIME JUICE

KNOT ON MY WATCH 11
RYE, FERNET, GINGER LIQUEUR,
BROWN SUGAR

DARK & STORMY 12
KRAKEN RUM, LIME, GINGER BEER

SEA NYMPH 12
MEZCAL, TEQUILA, STRAWBERRY LIQUEUR,
LIME, AGAVE NECTAR

MERMAN 12
WHITE RUM, GREEN CHARTREUSE,
LIME JUICE, BASIL, ABSINTHE RINSE

SEAGLASS 11
BELVEDERE VODKA, CUCUMBER, DILL, LIME

FREYA 13
ART IN THE AGE RHUBARB SPIRIT, APEROL,
ORANGE JUICE, SPARKLING WINE

THE SOS 12
BLENDED SCOTCH, LUXARDO MARASCHINO,
SWEET VERMOUTH, LEMON, HONEY

THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLSTOCK REDUCES THE RISK OF FOOD BORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

PLEASE NO MORE THAN 4 SPLIT CHECKS PER TABLE. THANK YOU!