

Winter 2019

Oysters*

Served with fresh grated horseradish, apple ginger mignonette, lemon

2.75 ea Totten Inlet Compass Point

3.25 Olympic Wild Samish Pearl Hama Hama 3.75 Kusshi Shigoku Kumamoto

For the Table

Uni Oyster* - Shigoku oyster, ponzu sauce, fresh uni, caviar, quail egg 9 ea Scallop Crudo* - chicharrones, avocado, Washington apple, serrano chile 15 Delicata Salad - local mixed greens, pumpkin seeds, apple vinaigrette, Oregonzola 13 Tenderloin Tartare* - house pickles, crostini, dijon, quail egg 12 Cured Scottish Steelhead - whipped horseradish cream, watercress, Spanish capers 16 Entrées Seared Scallops - cauliflower, bacon jam, watercress, white balsamic vinaigrette 28Miso Black Cod - rock shrimp vermicelli, shishito peppers, crispy shallots 27 Filet Oscar - fresh Dungeness crab, béarnaise, grilled asparagus 29 **King Salmon -** fennel, apple, bacon, fresh herbs 28

HAPPY HOUR

daily from 3:30pm to 6pm

Compass Point Oyster* 3:30 - 4:30pm \$1 ea 4:30 - 6pm \$2 ea

\$7

\$5

\$9

Classic Caesar Fried Calamari & Octopus Garlic Butter Steamer Clams
Cup of Chowder White Fish Spread Bleu Cheese & Bacon Mussels
Salmon Tostada 1 pc Fish & Chips
Blistered Shishito Peppers Fontina Crab Dip

Garlic Butter Steamer Clams
Bleu Cheese & Bacon Mussels
Slider Flight Beef / Cod / Smoked White Fish

Drinks

Glass of:			
Bubbles	8	Rotating Draft	6.5
House White	8	Moscow Mule	8
House Red	8	Dark & Stormy	8
House Rosé	8		