



# BALLARD ANNEX

*Oyster House*

## STARTERS

GRAND CENTRAL BAKERY BREAD AND BUTTER	3.5
FRIED CALAMARI -- PANKO BREADED, GARLIC COMEBACK SAUCE	15
BRAISED BABY OCTOPUS -- SWEET PEPPER, ARUGULA, BEURRE BLANC	17
BLACKENED AHI* -- APPLE SLAW, GINGER-SOY SAUCE	16
FRIED OYSTERS -- PNW OYSTERS, LEMON-CORIANDER AIOLI	16
SHRIMP COCKTAIL -- LEMON POACHED SHRIMP, HONEY MUSTARD & COCKTAIL	16
DUNGENESS CRAB CAKES* -- CORIANDER AIOLI	17
DEEP FRIED SALT & PEPPER OCTOPUS -- BREADED BABY OCTOPUS, HONEY MUSTARD	14

## STARTERS FOR THE TABLE

**MARKET STREET SKILLET\* -- 120**  
 Steamed Dungeness Crab, Prawns, Mussels, Clams, Oysters, Butter, White Wine Broth

## SOUPS & SALADS

CLASSIC CAESAR* -- WHITE ANCHOVY, CROUTON	8 / 14
PNW DUNGENESS BISQUE -- FIRE ROASTED BELL PEPPER, FRESH CORN	8 / 13
NEW ENGLAND CLAM CHOWDER -- FRESH CLAMS, BACON, POTATO	8 / 13
CRANBERRY ALMOND BLEU -- ARUGULA, BRAEBURN APPLE, OREGONZOLA	9 / 15

Chilled Crab 10 -- Grilled Salmon 13 -- Grilled prawns 10-- Ahi Tuna 11

## SHELLS

SHUCKERS DOZEN* -- ASK ABOUT DAILY SELECTION	40
<small>OSETRA CAVIAR -- DOLLOP \$5 /oyster</small>	
STEAMERS-- CHOICE OF CLAMS, MUSSELS, OR OYSTERS	21
<small>GARLIC HERB BUTTER, WHITE WINE, BREAD</small>	
OYSTERS ROCKEFELLER -- SPINACH, BACON	20
GRILLED OYSTERS -- GARLIC BUTTER	20

**LIVE DUNGENESS CRAB -- MP**  
 Salt & Pepper / Sweet Chili / Classic Steamed  
 ... side of bacon brussels or garlic mashed potatoes ...

**LIVE LOBSTER -- MP**  
 Classic Steamed / Available as a classic roll w/fries  
 ... side of bacon brussels or garlic mashed potatoes ...

## MAINS

FISH AND CHIPS -- O.S.L BEER BATTERED COD, OLD BAY FRIES, HOUSE TARTAR	18
CRAB ROLL -- DUNGENESS, DRAWN BUTTER, BRIOCHE BUN	24
OYSTER PO BOY -- HOUSE FRIED OYSTERS, LEMON GARLIC AIOLI, FIXIN'S	16
ANNEX BURGER* -- BACON JAM, FONTINA, GARLIC AIOLI, HOUSE PICKLES	15
PAELLA SKILLET* -- PRAWNS, MUSSELS, CLAMS, KEILBASA, LEMON-SAFFRON RICE	29
CLAM LINGUINI -- PNW CLAMS, GARLIC, PARSLEY	24
DUNGENESS GNOCCHI -- ROASTED TOMATO, ARUGULA, BUTTER SAUCE	26
WILD MUSHROOM GNOCCHI -- PEAS, OYSTER MUSHROOM, FONTINA CREAM SAUCE	22
GRILLED WHOLE TROUT -- FINGERLING POTATO, FENNEL, ARUGULA, BACON	26
BEEF SHORT RIB -- GARLIC MASHED POTATO, CANDIED CARROTS, JUS	28
KING SALMON* -- CHINOOK SALMON, RISOTTO, BRUSSEL SPROUTS, BACON, DATES	28

Sustainably farmed Chinook from Creative Salmon, B.C. Canada

For parties of eight or more there is a 20% auto gratuity added, we will happily split checks up to four ways.

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, and shellfish 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.