

OYSTERS - IN THE RAW

BLUE POOL* ◦ lilliwaup, wa. rich body, crisp, vegetal	14/26
DRAYTON HARBOR* ◦◦ drayton harbor, wa. sweet, plump, savory	14/26
DISCO HAMA* ◦◦ discovery bay, wa. briny, olive, light smoke	14/26
KUSSHI* ◦ deep bay, bc. clean, delicate, melon	17/32
SEACOW* ◦ hammersly inlet, wa. firm, sweet, rich mineral.	14/26
SHIGOKU* ◦ samish bay, wa. crisp, cucumber, melon, salt	17/32

SIZES

small to large

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OYSTERS - BROILED

OYSTERS MOUSSELINE four fresh oysters, shallots, spinach, chives, capers, saffron.	13
ST. JACQUES four fresh oysters, shallot, shiitake, cream, truffle, chive panko.	13

WEEKLY SPECIALS

SEARED SCALLOPS* scallops, pork belly, smoked tomato confit, frisee, butter, gf	12
CAULIFLOWER SOUP roasted califlower, cheddar, cream, pepper. v	5/9

SMALL PLATES

HOUSE SALAD seasonal pears, blackberry sage vinaigrette, gorgonzola, hazelnuts. v	4/7
ROASTED BEET SALAD goat cheese, grapefruit, watercress, hazelnut. v, gf	9
OYSTER CHOWDER shiitake mushroom, cream, pork belly.	6/10
SEARED AHI spicy pickled cucumber, edamame, peanut. gf	13
BEEF CARPACCIO* fried capers, garlic chips, horseradish aioli, parmesan. gf	10
MUSSELS grape tomato, fresh chili, basil, baguette. gf	13
POUTINE duck and pork belly gravy, beechers cheese curds, scallions.	9
PORK TACOS pineapple and achiote marinade, radish, salsa verde, cotija. gf	12
PAN FRIED OYSTERS napa cabbage slaw, apple ginger dressing.	13

DINNER

BEET GNOCCHI ricotta, delicata squash, chevre, seasonal mushrooms, hazelnuts. v	18
CARBONARA house cured pork belly, snap peas, parmesan, cream, egg.	19
RIBEYE* cipolini onion, potato, mushroom, whiskey blackberry demi-glace. gf	28
PEACH BBQ COHO* fresh coho salmon, house made peach barbecue sauce, broiled cous cous and cauliflower, chive, macerated tomato.	25
FISH & CHIPS beer batter, fries, smashed peas, malt vinegar tartar. sub house salad +3	14
THE BURGER magic sauce, lettuce, tomato, onion, fries. add gorgonzola, vintage cheddar, chevre or bacon +1 ea sub house salad +3	14

**The Items marked may contain raw or undercooked product.*

The Whatcom County Health Department would like us to inform you that eating raw or undercooked foods may increase your chances of contracting a food borne illness.

NO SUBSTITUTIONS

*We have a very small kitchen where everything is made from scratch daily.
Please limit substitutions to allergy and diet restrictions only.*