



Oysters 2.5/piece

Malpeque, *Prince Edward Island*
Kumomoto, *Washington*
Pickering Passage, *Washington*
Phantom Creek, *Washington*
Kusshi, *Washington*
Beausoleil, *New Brunswick*

Raw

4 pieces per plate \$13

Arctic Char
horseradish crème fraiche, wasabi tobiko, dill

Butterfish
squash puree, gala apple, sumac vinaigrette, shiso

Yellowtail
tuna and shishito aoili, daikon sprouts,
enoki mushrooms

Ono
grapefruit, jalapeno relish, micro cilantro,
black lava salt

Crudo Sampler
Arctic char, yellowtail jack, ono, butterfish
Crudo for 1 (4 piece) 13
Crudo for 2 (8 piece) 25

Shellfish

Littleneck Clams, *Washington* 1.5
Herb & Jalapeno Marinated Mussels 1.5
Peel and Eat Gulf Prawns 2
Dungeness Crab half/ 14 whole / 28
Maine Lobster half/ 18 whole/ 32

Cold

Uni Avocado Toast
sudachi, frisee salad 10

San Sebastian
tuna confit, asparagus, roasted red peppers, soft boiled egg,
castelveltrano olives, caper berries, manchego,
tomato bread 14

Artisan Cheese Plate
seasonal fruit, nuts, wildflower honey, yuzu marmalade,
walnut bread 16

Lobster Beet Salad
golden and chioga beets, burrata, pistachios, arugula, banyuls
vinaigrette 18

Platters

Small
6 oysters. 3 shrimp. 3 clams. 3 mussels
½ crab 42

Large
12 oysters. 6 shrimp. 6 clams. 6 mussels
½ crab ½ lobster 85

Hot

Head-on Louisiana Prawns
shishito peppers, fresno chilies, spicy red brodo, 14

Seafood Chowder
fish, mussels, squid, shrimp, potatoes, applewood smoked bacon 7/14

Red Idaho Trout
broccolini, fingering potatoes, escarole, vio mustard buerre rouge,
orange oil 18

Hawaiian Swordfish
bok choy, beech mushroom, uni butter, mustard oil 19

Whole Roasted Branzino
butter beans, rainbow chard, oyster mushrooms, poblano chilies 26

**Bread is available on request.*