



Oysters 2.5/piece

Shigoku, *Washington*
Hama Hama, *Washington*
Kusshi, *Washington*
Beausoleil, *New Brunswick*
Miyagi, *Marin*
Kumomoto, *Washington*

Raw

4 pieces per plate \$13

Arctic Char
horseradish crème fraiche, wasabi tobiko, dill

Scallop
blood orange, castelvetrano olives, fennel, tarragon

Butterfish
apples, pear vinaigrette, beet saffron caviar

Ono
grapefruit, jalapeno relish, micro cilantro, avocado

Fluke
asparagus & quail egg salad, truffle oil vin,
chive blossom

Ahi Tuna Cubes
soy, ginger, green onion, lime

Crudo Sampler
arctic char, scallop, butterfish, ono

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,
castelvetrano 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

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

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

Red Idaho Trout
grilled asparagus, grilled pea leaves, fava leaves, green garlic
vinaigrette 18

Swordfish
bok choy, beech mushrooms, uni butter 19

Whole Roasted Branzino
butter beans, swiss chard, oyster mushrooms, poblano peppers,
orange oil 26