



Open Daily, 4pm - 10pm • 4743 Ballard Ave NW Seattle, WA 98107 • (206) 395-9227

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### **OYSTERS\***

**indigo**, baywater inc., hood head, wa (**mp**)  
**swinomish**, hama hama oyster co., similk bay, wa (**mp**)  
**baywater sweet**, baywater inc., thorndyke bay, wa (**mp**)  
**cliff point**, perkins family farm., henderson inlet, wa (**mp**)  
**aphrodite**, hama hama oyster co., kilisut harbor, wa (**mp**)  
**hammersley**, hama hama oyster co., hammersley inlet, wa (**mp**)  
**jamestown sapphire**, jamestown oyster co., sequim, wa (**mp**)

### **PANTRY**

ben's **bread** & whipped butter (**8**)  
marinated **olives** (**8**)  
**radish**, dill butter, bottarga (**19**)\*  
*add* paddlefish **caviar**, seattle caviar co. (**15**)\*

### **GARDEN**

**little gem**, peas, lemon poppyseed, mint, pepitas (**18**)  
**smashed cucumber**, hatch chilis, nectarine vinaigrette, basil (**19**)  
**billy's tomatoes**, anchovy herb sauce, crème fraiche, fried garlic (**22**)  
**grilled summer beans**, n'duja vinaigrette, hazelnuts, mint (**18**)

### **FISH & SHELLFISH**

**scallop crudo**, papalo, sungold tomatoes, jalapeno (**24**)\*  
**sockeye salmon crudo**, purslane, dill, lemon, roe (**22**)\*  
**grilled sardines**, walnut, parsley, shallot (**19**)  
**fried oysters**, cilantro aioli (**20**)\*  
**hama hama clams**, tomato, vadouvan, spring onion, grill bread (**30**)

### **MEAT**

**steak tartare**, egg yolk, rye crisps (**21**)\*  
**baby back ribs**, stone fruit, soft herbs, serrano (**22**)

### **CHEESE**

**butterbloom**, cow, briar rose creamery, dundee, or. pepper, honey (**12**)\*  
**wonderland**, goat, mountain lodge farm, eatonville, wa. nectarine jam (**12**)\*  
**oregon blue**, cow, rogue creamery, central point, or, pickled currants (**12**)

### **SWEETS**

**vanilla pot de crème**, apricot jam (**11**)  
**roasted medjool dates**, vanilla infused olive oil, salt (**10**)  
**clafoutis**, nectarines, fresh cream (**11**)

camins de larredya, jurancon, fr *dessert wine* (**14**)  
brooks telesto, pinot blanc, eola-amity hills, or *dessert wine* (**13**)

Happy Hour: Mon-Thurs 4-5pm, \$1 off oysters, \$3 rainier, \$40 muscadet bottles, \$10 N/A spritz

\*Consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness.

Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

For parties of 5 or larger, a 20% Service Charge is applied to your check. 100% of this Service Charge is distributed to our employees per our tip sharing policy.

wifi: walrusguest, password: oysterparty