

OYSTER FESTIVAL

◆ NORTHWEST OYSTERS ◆

Northwest Half Shell Oysters* MP
See today's Galley Sheet for our selection of half shell oysters! Served with cucumber mignonette and homemade cocktail sauce.

◆ SMALL PLATES ◆

Classic Oyster Stew **GFA**11 | 16
Made in the classic style with cream, butter, thyme and celery salt.

Crispy Oysters & Roasted Corn Relish . . 16
Fresh yearling oysters from Willapa Bay panko crusted and topped with a roasted corn relish. Served with Cajun aioli.

Pan Fried Oysters* **GFA** 18
Served with homemade cocktail and tartar sauce.

◆ DINNER SELECTIONS ◆

Crispy Oysters & Roasted Corn Relish . . 29
Fresh yearling oysters from Willapa Bay panko crusted and topped with a roasted corn relish. Served with slaw and Cajun aioli.

Oyster Po'Boy 24
Crispy oysters in a toasted bun with tomatoes, iceberg lettuce and a Cajun remoulade. Served with slaw.

Asian Salad with Crispy Oysters 29
A refreshing mix of cabbage, carrots, bean sprouts, lettuce, pickled cucumber with crispy rice, cashews and a tonkatsu sauce. Finished with crispy panko crusted oysters and pickled ginger.

**May be cooked to order. Consuming raw or undercooked seafood may increase your risk of foodborne illness.*



◆ BEVERAGE PAIRINGS ◆

Uptown Martini 15
The crisp and clean nature of a martini complements the briny and delicate taste of oysters. Ours is made with a double pour of Dry Fly Vodka or Dry Fly Gin shaken with Noilly Prat Vermouth served up.

Sparkman Cellars “Pearl” -
Sauvignon Blanc 13 | 52
From family-owned Sparkman Cellars, the wine boasts notes of melon, lemon zest, and herbs. On the palate, flavors of kiwi, honeysuckle and white grapefruit entice you to take another sip. Pair it with your favorite oysters on the half shell for a delightful experience!

Thurston Wolfe “PGV” - White Blend . . 12 | 48
This blend is made up of 70% viognier and 30% pinot gris which helps to balance the delicate perfume and minerality of Pinot Gris with the rich, ripe peach and tropical fruit aromas. It is a full-bodied wine with balanced acidity.

Avennia “Oliane” - Sauvignon Blanc . . 15 | 60
Aromas of white stone fruit and grapefruit on the nose, with flavors of bright citrus and stone fruit finishing with a slight marine minerality, make this wine a wonderful pairing with oysters on the half shell.

Domaine Ste. Michelle -
Sparkling Brut 9.5 | 40
Delicate aromas of green apple and bright citrus with a delicate yet persistent bubble. A beautifully balanced sparkling wine and a great match with oysters on the half shell.