

# 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 ◆

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.*

## ◆ OYSTER 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 French fries and slaw.*

Crispy Oyster Tacos . . . . . 21  
*Crispy seared oysters finished with salsa mayo, cabbage and a roasted corn relish wrapped in a warm corn-flour tortilla. Served with chips and salsa.*

Pan Fried Oysters\* **GFA** . . . . . 33  
*Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with slaw and seasonal vegetables*



## ◆ 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.*

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.*

Hedges Family Estate “CMS” -  
Sauvignon Blanc . . . . . 11 | 44  
*A beautifully balanced wine, this Sauvignon Blanc is lean, crisp and refreshing with flavors of lemon, honeydew, grapefruit and a touch of passionfruit.*

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.*

Barnard Griffin - Sauvignon Blanc . . . 10.5 | 42  
*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.*