

## OYSTERS

raw oysters, verjus mignonette\* / mp + idaho sturgeon caviar / 9 + poached baja blue shrimp / 6

olympia, hove cove, calm cove, baywater sweet, blue pool, eld inlet, hama xs

oyster shooter, mezcal, peanut salsa macha\* / 8

housemade hot sauce: aji crystal, fresno, serrano tomatillo / 3 flight of all three / 8

## SMALL PLATES

dill dip, potato chips / 8

spicy clam dip, potato chips / 12

radishes, mascarpone, almonds, dates, roasted spring onion oil / 14

roasted beet salad, cured salmon, winter citrus, orange vinaigrette, pepitas / 18

chicory salad, mustard vinaigrette, pickled red onion, pistachio / 14

scallop ceviche, winter melon aguachile, sour kumquats, mint \* / 18

marinated mussels, pickled celery, tarragon, ritz crackers / 18

baked oysters, roasted garlic ancho butter / 15 + lardo iberico / 9

confit pork fritter, hot pepper relish / 12

## LARGE PLATES

spicy chickpea stew, fennel, mascarpone, black pepper / 18

hama hama manila clams, garlic, chorizo iberico, modelo, leeks / 24

baked black cod "en papel," cara cara oranges, shallots, chimichurri / 26

fire roasted alaskan spot prawns, pickled pepper garlic oil / 36

crispy duck leg, roasted garlic aioli, hazelnut crust\* / 34

braised spare ribs, jalapeno vinegar, cilantro / 24

## SIDES

bread, whipped butter / 6

roasted peanuts, chile, lime / 4

fennel marinated picholine olives / 6

roasted root vegetables, lime crema, winter citrus / 12

crispy fingerling potatoes / 8

## DESSERT

apple crisp, almond crumble, honey cream / 8

general porpoise doughnut / 4

pumpkin panna cotta, candied hazelnuts, spiced pumpkin seeds, nigella seeds / 6

**i believe in miracles**, mata hari absinthe, hot cocoa, creme de menthe whipped cream / 14

\*consumption of raw, undercooked or unpasteurized foods may increase foodborne illness

chef de cuisine, mike stamey  
general manager, dana forman