

## OYSTERS

raw oysters, verjus mignonette\* / mp

blue pool, baywater sweets, baywater indigo, ridgeback, mirada, olympic wild

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

housemade hot sauce: aji crystal, fresno, serrano tomatillo / 4

flight of all three / 10

## SMALL PLATES

dill dip, chip / 8

spicy manila clam dip, chips / 12

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

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

billy's tomatoes, piparra peppers, boquerones, bread crumbs / 18

scallop ceviche, tomato aguachile, pickled ground cherry, almond\* / 18

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

baked oysters, garlic scape butter, pickled garlic scapes / 16 + lardo iberico / 9

sweet corn soup, dungeness crab, espelette, ramp oil, crispy shallots / 18

pork confit fritter, mixed pepper relish / 12

## LARGE PLATES

cucumber & goathorn pepper tartine, ben's bread, lemon aioli, poppy seeds\* / 20

seared halibut, roasted pimento puree, red celery, cilantro / 36

roasted pork belly, peanut salsa macha, lime / 22

hama hama manila clams, chorizo, garlic, modelo, habanada peppers / 24

## SIDES

bread, whipped butter / 6

roasted peanuts, chile, lime / 4

fennel marinated picholine olives / 6

crispy fingerling potatoes / 8

roasted cauliflower, aleppo pepper vinaigrette, pickled fresno, basil / 12

## DESSERT

pluot crisp, almond crumble, honey cream / 8

soft serve ice cream: vanilla bean, chocolate, or swirl! / 6

*thank you for visiting westward*

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

chef de cuisine, mike stamey  
general manager, dana forman