

OYSTER MENU

RAW OYSTERS Orders of three

SERVED WITH LEMON AND CHOICE OF SAUCE:

- **TRADITIONAL MIGNONETTE** shallots and red wine vinegar
- **TANYA'S FIRECRACKER** red pepper flakes, fish sauce, lime juice, cilantro
- **PINK PEPPERCORN MIGNONETTE** shallots, pink peppercorns, red wine vinegar

NISQUALLY OYSTERS - **SMALL** | \$7.50 | **MEDIUM** | \$8.25

Henderson Inlet: Farm raised-tumbled, bold and briny, creamy texture, unique raw vegetable finish

SHINSEI - **SMALL** | \$9.00

Willapa Bay, WA: Farmed raised single seed, basket grown, sweet brine taste, firm-toothsome texture, clean melon finish

KUMAMOTO - **SMALL** | \$10.50

Humboldt Bay, CA: Farm raised, briny taste, creamy texture, olive finish

PACIFIC HIGATA - **SMALL - MEDIUM** | \$11.25

Willapa Bay, WA: Sister to the Shigoku, farm raised-tumbled, briny bite, clean crisp finish

SAMPLER | \$21.00

(2) EACH - PACIFIC HIGATA, KUMAMOTO, SHINSEI WITH ONE OF EACH SAUCE

CHEF'S CHOICE | \$7.50

DAILY SELECTION OF THREE OYSTERS

FRIED OYSTER APPETIZER | \$12.00

FOUR PACIFIC OYSTERS, LIGHTLY BREADED, PAN FRIED, LEMON, TARTAR AND COCKTAIL SAUCE

* Subject to availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify server of any food allergies.