

# 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** champagne vinegar, shallots, tarragon, pink peppercorns

**BLUE CAMAS - 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.