

FISH HOUSE AND OYSTER BAR

-CHOWDER/APPETIZERS-

NEW ENGLAND CLAM CHOWDER 10.50

BLISTERED SHISHITO PEPPERS SEA SALT, OLIVE OIL, HOUSE AIOLI 10

FRIED MARCONA ALMONDS SEA SALT, OLIVE OIL 10

HOUSE SMOKED SALMON NUGGETS FROMAGE BLANC, MAMA LIL'S PEPPERS 24

> **ATLANTIC CALAMARI** CHILES, CILANTRO, LIME CREMA 18

FRIED NORTHWEST OYSTERS GOOSEPOINT OYSTERS W. TARTAR SAUCE 19.5

> **DUNGENESS CRAB CAKES** COLESLAW. SALSA VERDE APP-26/ENTRÉE 36

-SALADS-

BIBB LETTUCE SWEET ONION, HAZELNUTS, HAZELNUT VINAIGRETTE 14

ICEBERG WEDGE PT. REYES BLUE CHEESE DRESSING, HOUSE SMOKED BACON, CHERRY TOMATOES 16

LOUIES LOUIE DRESSING, ROMAINE, SPRING GREENS, HARD BOILED EGG, AVOCADO **BAY SHRIMP** 28 DUNGENESS CRAB 37

AND CHIPS == WITH FRIES AND TARTAR SAUCE

> **TRUE COD** RAINIER BEER BATTERED

20 HALIBUT RAINIER BEER BATTERED

24

NORTHWEST OYSTERS **GOOSEPOINT OYSTERS**, CORN MEAL DREDGED 23

= -SIDES- =

1 PIECE TRUE COD

10

1 PIECE HALIBUT

12

4OZ GRILLED

SALMON FILET

15

SM SPRING SALAD

8

EXTRA SAUCES

2.5

FRIES OR COLESLAW 7 KALAMATA OLIVE POLENTA 8 **BRAISED GREENS** 8 **ASPARAGUS** 11 SOURDOUGH BREAD

3

CHEF/OWNER: SIEB JURRIAANS CHEF DE CUISINE: DOUG SPHARLER SOUS CHEF: KERRY CHRISMER & CAMERON LAMBERT PASTRY CHEF: JACK LAMY -OYSTERS-

***WITH MIGNONETTE AND FRESH GRATED HORSERADISH** SEE THE CHALKBOARD FOR TODAYS SELECTIONS M.P.

-CHILLED SEAFOOD-

JUMBO WILD SHRIMP COCKTAIL(3) 16.5 **DUNGENESS CRAB COCKTAIL** 18.5 **DUNGENESS CRAB HALF OR WHOLE- MARKET PRICE** DRAWN BUTTER AND COCKTAIL SAUCE

SEAFOOD TOWERS- MARKET PRICE

KITTITAS DOZEN OYSTERS 6 WILD SHRIMP HALF DUNGENESS CRAB

ΤΟΚΙΤΑΕ **2 DOZEN OYSTERS 12 WILD SHRIMP** WHOLE DUNGENESS CRAB

-SHELLFISH-

PENN COVE MANILA CLAMS DOUG'S TASSO HAM, TOMATOES, PIQUILLO PEPPER, WHITE WINE, BASIL, **SLICED SOURDOUGH** 30

> **RAINIER BEER STEAMED PENN COVE MUSSELS** BACON, CRÈME FRAICHE, GARLIC, DIJON, PARSLEY, **SLICED SOURDOUGH** 30

-HOUSE SPECIALTY PASTA-

SEE THE ERESH SHEET FOR **TODAY'S PRESENTATION** M.P.

A \$2.50 "TAKE-OUT FEF" WILL BE ADDED FOR TO GO ORDERS TO COVER THE INCREASING COST OF **CONTAINERS**

-SANDWICHES-SERVED WITH FRIES OR COLESLAW

MAINE LOBSTER ROLL (LIMITED AVAILABILITY) MAYONNAISE, CELERY, CHIVES, **ON LOBSTER ROLL** M.P.

BAY SHRIMP ROLL MAYONNAISE, CELERY, CHIVES, **ON LOBSTER ROLL** 28.5

OYSTER PO' BOY PIQUILLO PEPPER, ROMAINE, TARTAR SAUCE, ON HOAGIE ROLL 25.5

***THE BURGER** NATURALLY RAISED BEEF. TARTAR SAUCE. **BIBB LETTUCE, TOMATO, ONION,** AMERICAN CHEESE 20

DINNER ENTREES

AVAILABLE AFTER 5:00 PM WILD CAUGHT SALMON - M.P. JUMBO SCALLOPS (3 EA) - M.P. FRESH CATCH OF THE DAY- M.P.

SERVED WITH YOUR CHOICE OF THE FOLLOWING PREPARATIONS;

SEASONAL RISOTTO OR

PARMESAN POTATO GRATIN, BRAISED GREENS, LEMON CAPER BROWN-**BUTTER**

OR

GRILLED ASPARAGUS, KALAMATA OLIVE POLENTA, RED PEPPER COULIS OR

"LOUIE STYLE": ROMAINE, SPRING GREENS, LOUIE DRESSING, HARD BOILED EGG, AVOCADO

> *THE STATE OF WASHINGTON WOULD LIKE YOU TO KNOW THAT IAW AND/OR UNDERCOOKED FOODS MAY BE HARMFUL TO YOUR HEALTH. SALTWATER WOULD LIKE YOU TO KNOW IT'S WORTH THE RISK! EATING RA ALL PARTIES OF 6 OR MORE INCLUDE A 20% GRATUITY.

CAPTAIN OF THE SHIP: JENN JURRIANS FOH MANAGER: HANNAH MCCABE



HAPPY HOUR 3-4:45 WEEKDAYS ONLY ***OYSTERS**

"THREE BUCK SHUCKS" HOUSE CHOICE, \$18- HALF DOZEN, \$36- DOZEN WITH MIGNONETTE AND FRESH **GRATED HORSERADISH**

ADD A GLASS OF MUSCADET 8!

\$1 OFF WELL DRINKS, WINES BY THE GLASS & DRAFT BEERS

PITCHERS OF RAINIER-22

MOSCOW MULE-9

BROVO VODKA, LIME JUICE, GINGER BEER & **COPPER MUG**

HOUSE LONG ISLAND ICED TEA-9

KRAKEN RUM, CLEAR SPIRIT MIXTURE COINTREAU, LEMON, LIME & MEXICAN COKE FLOAT

10/EACH

GRILLED SHRIMP SKEWER MARINATED IN GARLIC AND HERBS W/ ROTATING SAUCE

SIDE WEDGE SALAD TOMATOES, BACON, CRUMBLED PT. **REYES BLUE CHEESE**

FRIED BREADED CLAM STRIPS COCKTAIL SAUCE, LEMON

CRAB CAKE (1) SALSA VERDE & **COLESLAW**

14/EACH

HOUSE SMOKED SALMON NUGGETS FROMAGE BLANC & MAMA LIL'S PEPPERS

SLIDERS(2) ASK YOUR SERVER FOR TODAY'S CREATION



HEIRLOOM CUCUMBERS AND AVOCADO, MIXED GREENS AND HONEY GINGER SESAME VINAIGRETTE

FISH HOUSE AND OYSTER BAR

DAILY SPECIALS

KERRY-"WICH" (LUNCH ONLY)

BEEF BACON, ONION, LETTUCE, AND

TOMATO ON A GRILLED HOAGIE WITH

GARLIC AIOLI. 20

18

SEASONAL RISOTTO

ROSEMARY HAM AND MUSHROOM

22 **HOUSE PASTA**

PAN SEARED SHRIMP TAGLIATELLE, FENNEL, SHALLOTS, GARLIC, CAPERS, AND HERBS, IN A WHITE WINE LEMON CREAM SAUCE.

28

ENTRÉE SPECIAL (DINNER ONLY)

PAN SEARED MARINATED HALIBUT COLLAR.

HEIRLOOM RADISHES, ROASTED SHIITAKE MUSHROOMS, PICKLED SHALLOTS, GRILLED SPRING ONIONS, SESAME, CHIVE, DIJON-MIRIN GLAZE, LEMON BRULEE

> 38 HALIBUT COLLAR FOR 2 44

COCKTAIL FOR A CAUSE "SUMMER PUNCH" BROVO VODKA, CRANBERRY & LIME JUICES, TOPPED WITH GINGER ALE. 13 ****CAN ALSO BE A MOCKTAIL****

THE STATE OF WASHINGTON WOULD LIKE YOU TO KNOW THAT EATING RAW AND/OR UNDERCOOKED FOODS MAY BE HARMFUL TO YOUR HEALTH.

COCKTAILS

WHO'S AFRAID OF A LITTLE OLD ME - 15 GIN, LILLET BLANC, ST. GERMAIN, GRAPEFRUIT & LEMON JUICE

GINGERED MOJITO - 14 SILVER RUM, GINGER LIQUEUR, LIME JUICE, GINGER BEER, MINT

FRENCH MARTINI - 15 VODKA, WHIDBEY ISLAND RASPBERRY LIQUEUR, PINEAPPLE & LIME JUICE

KATHY-KAZE - 12 TITO'S VODKA, LIME JUICE, SIMPLE SYRUP

CAT WOMAN - 14 WHISKEY, SWEET VERMOUTH, BLACK CURRANT SYRUP, LEMON JUICE & BITTERS, ON THE ROCKS

CUCUMBER GIN GIMLET - 15 HOUSE INFUSED CUCUMBER GIN, LIME JUICE AND SIMPLE SYRUP

GEMLET - 13 GIN, ST. GERMAINE, LEMON JUICE, BING CHERRY JUICE



AQUAVIT OLD FASHIONED - 15 AQUAVIT, DEMERARA SYRUP & BITTERS

HERITAGE NEGRONI - 15 BAINBRIDGE HERITAGE OAK AGED GIN, CAMPARI & ANTICA CARPANO SWEET VERMOUTH

BLACKBERRY DAIQUIRI - 15 SILVER RUM,LIME JUICE, MINT SYRUP & WHIDBEY ISLAND BLACKBERRY LIQUEUR

TEQUILA LITTLE TIME - 15 HOUSE INFUSED CUCUMBER-JALEPENO TEQUILA, PINEAPPLE JUICE, LIME & SIMPLE SYRUP WITH A TAJIN RIM

SPICY PALOMA - 15 HOUSE INFUSED JALAPENO TEQUILA, LIME JUICE AND JARRITOS GRAPEFRUIT SODA

BEAVER SEAPLANE - 15 BUNKER RYE, RAMAZOTTI AMARO, LEMON JUICE & CAMPARI

NON-ALCOHOLIC

COKE DIET COKE SPRITE GINGER ALE TONIC CLUB SODA CRANBERRY JUICE APPLE JUICE ORANGE JUICE LEMONADE UNSWEETENED ICE TEA RASPBERRY ICE TEA ARNOLD PALMER

BOTTLES & CANS

TOPO CHICO GINGER BEER MEXICAN COKE GRAPEFRUIT SODA ROOT BEER CRÈME SODA ORANGE CREAM A'SICILIANA-LEMON OR BLOOD ORANGE

DESSERTS

ROTATING ICE CREAMS– 8 ASK YOUR SERVER FOR TODAYS FLAVORS

TRIPLE GINGER CARROTT CAKE—10 WITH BROWN BUTTER CREAM FROSTING

BROWNIE SUNDAE—14 WARM BROWNIE WITH CHOICE OF ICE CREAM, TOPPED WITH A WARM BOURBON CARAMEL SAUCE

WARM CHOCOLATE BROWNIE-5

LEMON TART—14 TOPPED WITH DOLLOP OF CREAM & A FRESH BERRY



ADULT BOOZY FLOATS

VANILLA ICE CREAM & SODA WITH A SHOT OF BOOZE- 18

CHOICES: ORANGE CREAM & VANILLA VODKA

ROOTBEER & FIRE WHISKEY

MEXICAN COKE & KRAKEN RUM



WINE BY THE GLASS

SPARKLING WINES

BORGOLUCE, PROSECCO, ITALY - 12/48

PORTLANDIA, SPARKLING ROSE, WA- 12/48

KILA, CAVA, SPAIN- 9/38

WHITE & ROSÉ WINES

ARIVI, PECORINO, ITALY- 10/40

GRENAUDIERE, MUSCADET, FR- 11/42

CAMPUGET, ROSÉ, FR- 9/36

RANGA RANGA, SAUVIGNON BLANC, FR- 10/40

ALVERDI, PINOT GRIS, ITALY- 12/48

MARK RYAN SPEED RACER, CHARDONNAY, WA- 11/44

OTT AND HUNTER, HOUSE WHITE, WA- 14/52

RED WINES

ALTOCEDRO MALBEC, *ARGENTINA*- 11/44 BROADSIDE, MERLOT, *CA*- 12/48 HEDGES CABERNET, *WA*- 14/56 STOLLER PINOT NOIR, *OR*- 15/60 MARK RYAN SPEED RACER RED, *WA*- 12/48

WINE BY THE BOTTLE

SPARKLING WINE

DRAPPIER "CARTE D'OR" BRUT CHAMPAGNE, FR 375ML- 60

DUMELNIL "JANY PORET" PREMIER CRU CHAMPAGNE, FRANCE - 90

2021 GUSTINO B. RUGGERI PROSECCO, ITALY-70

WHITE & ROSÉ WINE

2021 LETH GRUNER VELTINER WAGRAM, AT - 44

2022 SERGE DAGUENEAU POUILLY FUME, FR - 55

2022 WOODWARD CANYON CHARDONNAY, WA - 69

2022 MARK RYAN VIOGNIER, WA - 80

CALVET, VOUVRAY, SPAIN-44

STOLLER PINOT NOIR ROSÉ, WA - 40

OVUM, BIG SALT, OR-53

RED WINE

JOSEPH DROUHIN COTE DE NUITES VILLAGES, FR- 100

2021 TOIL PINOT NOIR, OR - 130

2018 RAMEY PINOT NOIR, CA - 90

2020 WOODWARD CANYON ARTIST SERIES CABERNET, WA - 90

ENJOY WINO WEDNESDAYS 20% DISCOUNT ON FULL BOTTLES OF WINE

ON DRAFT BEER & CIDER ROTATING ON DRAFT

SEE CHALK BOARD

IPA, CIDER, LOCAL, SEASONAL, SOUR & KOLSCH

ALWAYS ON DRAFT

RAINER 7/28

GEORGETOWN, MANNYS PALE ALE 8/32

GEORGETOWN, JOHNNY UTAH PALE ALE 8/32



BOTTLES & CANS

BOTTLE

BUD LIGHT– 6 BUDWEISER– 6

TALL BOY CANS

MONTUCKY, LAGER- 7 SPACE DUST, IPA- 8 SEATTLE CIDER, DRY CIDER- 8

GLUTEN FREE CANS

GHOSTFISH BREWING- 8 IPA OR PALE ALE

NON-ALCOHOLIC CANS

ATHLETIC BREWING- 8 IPA, GOLDEN ALE OR CERVEZA

BLOODY MARYS

SALTWATER MARY- 14 HOUSE MADE BLOODY MARY MIX , BROVO VODKA SERVED WITH A CELERY SALTED RIM

SALTWATER MARY WITH INFUSED SPIRIT- 16 CHOOOSE ONE INFUSED SPIRIT:

HORSERADISH VODKA, SMOKED GARLIC VODKA THAI CHILI VODKA, SIEBS SPICY PEPPER VODKA, GHOST PEPPER VODKA OR JALAPENO TEQUILA ADD AN OYSTER OR JUMBO WILD SHRIMP- 2.5

FIRST STREET MARY- 19 HOUSE MADE BLOODY MARY MIX, VODKA, AN OYSTER & A JUMBO WILD SHRIMP

WITH INFUSED SPIRIT- 21

N/A BLOODY MARY- 8 HOUSE MADE BLOODY MARY MIX WITH JALISCO 55 N/A TEQUILA- 11

MARY SHOOTER- 10 VODKA & HOUSE BLOODY MARY MIX WITH AN OYSTER ON TOP WITH INFUSED SPIRIT- 12

MARIA SHOOTER- 10

TEQUILA & HOUSE BLOODY MARY MIX WITH AN OYSTER ON TOP WITH JALEPENO INFUSED TEQUILA- 12 WITH JALISCO 55 N/A TEQUILA- 13



SEAFARER'S COCONUT SPLASH - 10 BLOOD ORANGE JUICE, COCONUT WATER, LIME JUICE, TOPPED WITH SODA WATER

SUMMER PUNCH - 9 GINGER ALE, CRANBERRY JUICE & LIME

> SALTY ROGERS - 5 COKE AND BING CHERRY JUICE

SALTWATER SHIRLEY - 5 SPRITE AND BING CHERRY JUICE

N/A PHONY NEGRONI - 12 N/A AMARO FALSO - 12



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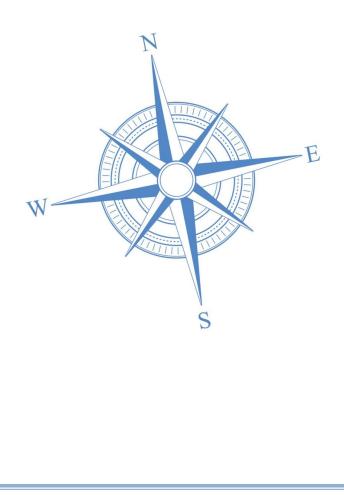
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DAILY SPECIALS

SPECIALS OFTEN CHANGE DAILY, PLEASE SEE THE SPECIAL SHEET AT THE RESTAURANT FOR CURRENT SPECIALS.

THANK YOU!



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