

SNACKS

Truffled cheddar fondue. blue scorcher sourdough. v | 11 Pickled vegetables. gf/v+ | 7 Bread and fat. v | 7 House marinated olives. gf/v+ | 7 Blue pool oysters. hama hama, wa | 26/46 Oysterville "selects" oysters. willapa bay, wa | 30/50 Little lilies oysters. lilliwaup, wa. | 26/46 Pickled rockfish. fresh horseradish. gf | 14 Dungeness crab. meyer lemon mayo. gf | 22 Marinated pink shrimp. chili. citrus. gf | 16

TO START

Clam chowder. corn. bacon. old bay. | 9 Green salad. pickled onion. radish. vinaigrette. gf/v+ | 12 Dirty dirty fries. lardon. pickled peppers. goat cheese. garlic. truffle ketchup. gf | 15 Dungeness crab cakes. shaved fennel. citrus-caper mayo. | 38 Fried oysters. chow chow. | 18 Marinated and grilled sweet gem lettuce. fried egg. grana. gf/v | 14 Mahogany clams. walla walla onions. sweet peppers. gf | 19 Roasted brussel sprouts. bacon. whole grain mustard. crispy potato. gf/can be v | 14 Burrata. seasonal preparation. | 15

TO EAT

Tre fin sablefish. roasted cauliflower. marinated chickpeas. meyer lemon. gf | 39 Roasted mushroom cassoulet. kale. white beans. truffle butter. breadcrumb. can be gf/v+ | 18 Pork schnitzel. crop potatoes. seasonal vegetables. mustard jus. | 29 Fried rockfish. chips. tartar. lemon. | 26 Cheeseburger. half pound. cheddar. lettuce. house pickles. fries. | 19 Half chicken. stone ground grits. caramelized squash. mushroom gravy. gf | 30 Hand cut tagliatelle. beef and pork bolognese. grana padano. | 22 Roasted beef flatiron. caramelized onion. rosti potato. braised greens. brandied demi. gf | 34 Tre fin albacore. warm potato. castelvetrano olive. seasonal vegetables. gf | 32 Cacciucco. rockfish. black cod. clams. crab. spicy tomato-fennel broth. gf | 6 Mac and cheese. mornay. breadcrumbs. v | 18

add crab | + 20

TO SHARE

Dressed lettuces. gf/v+ | 8 Garlicky braised greens. gf | 12 White cheddar grits. gf/v | 12 Roasted new potatoes. parsley. truffle butter. | 11 Roasted cauliflower. lemon. gf/v+ | 14 Hand cut fries. gf/v+ | 6

PIZZAS (AVAILABLE AFTER 2PM)

Roasted mushroom. roasted onion. confit garlic. arugula. v+ | 19 Four cheese. mozzarella. provolone. chevre. grana padano. arugula. pomodoro. v | 19 Fresh mozzarella. pomodoro. basil. v | 18 Sausage. smoked provolone. mama lil's. red onion. | 21 Pepperoni. mozzarella. grana padano. pomodoro. | 19

Gluten free = gf | Vegetarian = v | Vegan = v+ General Manager Kyle Hurst | Executive Chef Casey Venus We strive to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Dine-in parties of six or more will be charged an automatic gratuity of 20%.