



# pickled fish

## STARTERS

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- Pickled Plate.** rockfish. egg. seasonal veg. crackers. fresh horseradish. aioli. [gf] 18
- Raw Oysters on the Half Shell.** Lilliwaup tinkerbell. house mignonette. 3 for 11
- Dungeness Crab Cake.** bell pepper. old bay. lemon puree. 34
- Roasted Squash.** lemon ricotta. chili honey. filberts. [v/can be v+] 16
- Brussels Sprouts.** fried capers. toasted almonds. chili flake. rosemary. lemon sage vinaigrette. [gf/v+] 14
- Willapa Bay Manilla Clams.** shallots. white wine. garlic. olive oil. herbs. house focaccia. [can be gf] 22
- Hummus Plate.** chickpea. tahini. roasted sweet potato and cauliflower. crispy pita. [v+] 14
- House Salad.** mustard seed vinaigrette. toasted filberts. [gf/v+] 13
- Caesar Salad.** breadcrumbs. smoked grana-padano. creamy poblano dressing. [can be gf] 14  
add dungeness crab. + 16
- Clam Chowder.** corn. bacon. potatoes. old bay. house focaccia. 9/14

## LARGE PLATES

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- Wild King Za'atar Salmon.** roasted brussels sprouts. lemon vinaigrette. celery cous cous. 38
- Roasted Mary's Chicken.** crispy potatoes. shawarma spice blend. tzatziki. house pickles. 27
- Painted Hills New York Steak.** broccoli rabe. roasted mushrooms. adrift whiskey demi glace. 42
- Red Pepper Rigatoni.** roasted bell pepper. walla walla onion. fresno chili. coconut milk. basil. fried capers. [v+] 19  
add sausage. + 10 | add dungeness crab. + 16
- Fried Rockfish.** fries. tartar. lemon. 26
- Waygu Cheeseburger.** gouda. lettuce. onion. pickle. aioli. 22

## WOOD FIRED PIZZAS

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- Crab Pie.** dungeness crab. chives. mozzarella. fennel. lemon ricotta. 35
- Roasted Mushroom.** garlic confit sauce. mozzarella. rapini. [v/can be v+] 24
- Salciccia.** house sausage. fennel powder. spring onion. broccoli rabe. garlic puree. 26
- Margherita.** pomodoro. basil. fresh mozzarella. grana. [v] 22
- Squash.** garlic butternut puree. crispy sage. charred spring onion. roasted brussels. [v+] 21
- Carciofi.** marinated artichoke. ricotta. pinenuts. lemon. grana. [v] 22

Gluten free = gf | Vegetarian = v | Vegan = v+

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%.