



Specialties

Grilled Sockeye Salmon Salad 18 ③

roasted beets, chevre, tomato, shallots, candied pecans,
organic mixed greens, raspberry-balsamic vinaigrette

Mussels Cha Cha 16 ④

Kamilche mussels, lemongrass, curry, ginger, coconut milk, baguette

Grilled Octopus 17 ③④

caramelized lemon, smoked paprika aioli

Oxtail and Lamb Birria 21 ③

braised in adobo, served with sharp cheddar polenta

Smoked Salmon Alfredo 19

spinach, shallots, crimini mushrooms, fettuccine, parmesan

Olive and Tomato Orecchiette 16

Castelvetrano and Cerignola olives, tomatoes, shallots, spinach, gremolata, parmesan
add chicken 5 add salmon 8 add shrimp 8

Grilled Bone-in Pork Chop 22 ③

sweet potato mash, wilted spinach, rosemary demi-glace

Black Angus Choice NY Strip Steak 31 ③

12 oz steak, char grilled, duchess potatoes, wilted greens

Filet Mignon Medallions 36

mushroom, oyster, shallot pan sauce, duchess potatoes

Shepherd's Pie 15

braised lamb, parsnips and herbs topped with mashed potatoes

House Mac & Cheese 14 ⑤

Cubano 14

french roll, mustard, house pickles, swiss cheese, ham & lechon

⑤ Vegetarian ③ Gluten-Free ④ Dairy-Free

*The consumption of raw or undercooked shellfish or meat may increase your risk of foodborne illness. Please alert your server if you have any food allergies

Oysters on the Half Shell*

Little Lily's tumbled oysters, Lilliwaup, Hood Canal
single 3.25 half dozen 16 full dozen 28

Tapas frias

Olives & House Bread 5 ①

House Pickles 4 ①②③

Boquerones 10 ①
white anchovies in vinegar with garlic, parsley, olive oil, baguette

White Bean Pâté 10 ②③
"what hummus always dreamed it could be" with fresh vegetables, olives, house lavash crackers

Smoked Oysters 8 ①
smoked Pacific oysters, lemon, olive oil, baguette

Salad

Moroccan Beet Salad 14 ①②
burrata, heirloom tomatoes, roasted beets, arugula, toasted cumin, orange vinaigrette

Organic Spring Mix half 5 full 9 ②③④
cucumber, tomato, carrot, sherry vinaigrette

Arugula Caesar half 6 full 10
add chicken 5 boquerones 5 salmon 8

Baked Pacific Oysters

Ask your server about the weekly special
half dozen 19 full dozen 32

Tapas caliente

Dungeness Crab Cakes 16
with smoked paprika aioli

Creole Shrimp 9 ①②
spicy pan seared gulf shrimp with Olympia Salsa's garlic-cilantro sauce

Spinach Artichoke Dip with house crostini 12 ①

Dijon Brussels 8 ①②
with or without bacon

Pan Roasted Cauliflower with chimichurri 7 ②③④

Carnitas Tacos 7 ①②
salsa verde, onion, cilantro, corn tortilla

Prawn Tacos 10 ①②
with pineapple salsa

Patatas Bravas 5 ①②
spicy potatoes, smoked paprika aioli

Chili Lime Chicken Wings 8
with Olympia Salsa's garlic-cilantro sauce

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