



Specialties

Grilled Sockeye Salmon Salad 16 ©

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

Mussels Cha Cha 16 ①

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

Grilled Octopus 17 ©①

caramelized lemon, smoked paprika aioli

Red Wine Braised Oxtail 19 ©

with sharp cheddar polenta

Smoked Salmon Alfredo 19

spinach, shallots, crimini mushrooms, fettuccine, parmesan

Grilled Bone-in Pork Chop 22 ©

sweet potato mash, wilted spinach, rosemary demi-glace

Shepherd's Pie 15

braised lamb, parsnips and herbs topped with mashed potatoes

House Mac & Cheese 14

Cubano 13

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

① Vegetarian © Gluten-Free ① 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 4 ②③④

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

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

Tapas caliente

Carnitas Tacos 7 ②③

salsa verde, onion, cilantro, corn tortilla

Prawn Tacos 10 ②③

with pineapple salsa

Pan Fried Razor Clams with salsa brava 16

Dijon Brussels 8 ②③

with or without bacon

Pan Roasted Cauliflower with chimichurri 7 ②③④

Creole Shrimp 9 ②③

spicy pan seared gulf shrimp with Olympia Salsa's garlic-cilantro sauce

Patatas Bravas 5 ②③

spicy potatoes, smoked paprika aioli

Chili Lime Chicken Wings 8

with Olympia Salsa's garlic-cilantro sauce

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Dessert Menu

Chocolate Beet Cake w/ Cream Cheese Frosting \$7

Ginger Carrot Cake w/ Cream Cheese Frosting \$7

*Crema Catalana** \$8*

Four Roses Challah Bread Pudding w/ Vanilla Bean Creme Anglaise \$9

Hungarian Shortbread w/ Cranberry Jam \$6

*Chef's Family Recipe Pecan Fudge** 4pc \$7*

Peanut Butter and Chocolate Buckeyes 4pc \$7

*Add a house made vanilla bean marshmallow to any hot beverage for \$2***

***Ingredients in item do not contain gluten*

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