

Specialties

Grilled Sockeye Salmon Salad 16 @

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

Mussels Cha Cha 16 ®

Kamilche mussels, lemongrass, curry, ginger, coconut milk

Grilled Octopus 17 @@

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

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 ®

House Pickles 4 GOOD

Boquerones 10 ©

white anchovies in vinegar with garlic, parsley, olive oil, baguette

White Bean Pâté 10 🐠

"what hummus always dreamed it could be" with fresh vegetables, olives, pita

Smoked Oysters 8 ©

smoked Pacific oysters, lemon, olive oil, baguette

Salad

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

Arugula Caesar half 6 full 10

add chicken **5** boquerones **5** salmon **8**

Tapas caliente

Carnitas Tacos 7 @®

salsa verde, onion, cilantro, corn tortilla

Prawn Tacos 10 @©

with pineapple salsa

Pan Fried Razor Clams with salsa brava 16

Dijon Brussels 8 @®

with or without bacon

Pan Roasted Cauliflower with chimichurri 7 QQD

Creole Shrimp 9 @@

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

Patatas Bravas 5 @@

spicy potatoes, smoked paprika aioli

Chili Lime Chicken Wings 8

with Olympia Salsa's garlic-cilantro sauce

Sweets

Ginger Carrot Cake 7

Chocolate Beet Cake 7