

OYSTER MENU

market price / subject to change
available daily in april, 11am-close

hood canal oyster shooters

fresh hood canal wasabi "cocktail" / lemon & cucumber preserve
"battlebrook" saison / drafted for alderbrook by fish brewing

pacific oyster stew

shallots / brown butter / sherry cream / paprika oil
"battlebrook" saison / drafted for alderbrook by fish brewing

fried oyster 14

bacon / pernod cream / gremolata
"blue ox" blended whiskey / distilled for alderbrook by oola distillery

local oysters half dozen 14 full dozen 28

soy & black vinegar mignonette / lemon
"selkie" cider / crafted for alderbrook by finnriver farms

baked oyster "chowder" on the half shell 18

potatoes / charred leek cream / bacon / bread crumbs / chives
"blue ox" blended whiskey / distilled for alderbrook by oola distillery

Executive Chef Josh Delgado
Executive Sous Chef Adam Hagen
Sommelier Aleiha Smith