

OYSTERS* (MP)

Swinomish – Similk Bay, WA, Swinomish Shellfish Co

Eld Inlet – Eld Inlet, WA, Hama Hama Oyster Co.

Gem – Eld Inlet, WA, Chelsea Farms

Sirena – Eld Inlet, WA, Chelsea Farms

Summer Blue – Port Townsend WA, Hama Hama Oyster Co.

Pacific Wonders – Henderson Inlet, WA, Perkins Family Farms

Hama Hama – Lilliwaup, WA, Hama Hama Oyster Co.

Olympia – Eld Inlet, WA, Chelsea Farms

Purple Savory Clams – Dabob Bay, WA, Hama Hama Oyster Co

Fermented hot sauce 3 Cocktail sauce 3

THE BOAT BAR PLATTER

Includes 12 shuckers choice oysters on the half shell,
Clam dip & Ritz crackers,
Allium dip & potato chips,
Albacore Tuna & nori crackers
Paddlefish caviar
155

LARDER (take home)

Bateau salad **16**

1 dozen *you shuck* oysters **22**

Beef jerky **5/oz**

1 lb. ground beef **10**

Snus de bœuf (air dried beef floss) **8**

Ask about our retail wine prices

Renee's Cookbooks: A Boat, a Whale, & a Walrus **40/** Getaway **40**
Sunlight & Breadcrumbs **37.50**

MERCH

Tote bags **20**

Trucker hats **25**

Save the Orcas hat **25**

Boat Bar beanie **20**

Boat Bar beige cap **25**

Oyster knife **22**

SNACKS

Frites and aioli* **12**

Marinated chicories, aromatic olive oil **8**

Bresaola **12**

Allium dip & potato chips **12**

Clam dip & Ritz crackers **16**

Paddlefish caviar +28

SMALL PLATES

Mushroom paté, vegetable treacle, pistachio, espelette, crackers **17**

Steak tartare, elderberry capers, egg yolk, nori cracker* **22**

Clam croquettes, geoduck crema, chili pepper, bonito flake* **18**

Cheeseburger croquettes, ketchup, mustard, pickles, onions **16**

Petite burger, 4oz beef patty, green goddess, frisée, toasted bun* **16**

LARGE PLATES

Gem lettuces, miso dressing, hazelnuts, fine herbs, cured egg yolk **21**

Albacore tuna confit, fingerling potato, tonnato, walnut, lemon* **24**

Manila clams, 'nduja, garlic butter sauce, grilled bread **28**

Steak and frites, aioli, sauce entrecôte **35**

Braised beef shank, jus, horseradish, mint **28**

Bateau steaks list available upon request,
please allow 40 min – 1 hr to cook, **prices vary**

HAPPY HOUR – Wed-Sun 5-6pm

These items are raw, undercooked or unpasteurized, and may increase food born illness when consumed. Boat Bar adds a 22% service charge to all dine-in checks. 100% of this service charge is retained by Boat Bar. Gratuities are not expected, but any you choose to leave are shared 100% among our hourly employees. Please visit eatseacreatures.com for more information on our service charge model.

Chef Taylor Thornhill - GM Jamie Irene - AGM - Kit Peterson - Bar Manger Bri Romero