



February 18, 2026 • Open Daily, 4pm - Close • 4743 Ballard Ave NW Seattle, WA 98107 • (206) 395-9227

### **OYSTERS\***

**wildcat cove**, wallin oysters, little skookum inlet, wa (mp)  
**barron point**, wallin oysters, little skookum inlet, wa (mp)  
**indigo**, baywater inc., hood head, wa (mp)  
**baywater sweets**, baywater inc., thorndyke bay, wa (mp)  
**cliff point**, perkins family farm., henderson inlet, wa (mp)  
**olympia**, hama hama oyster co., skunk island, wa (mp)

### **PANTRY**

marinated olives (10)  
ben's bread & whipped butter (11)  
add paddlefish caviar, seattle caviar co. (23)\*

### **GARDEN**

**endive salad**, satsuma, toasted pistachio (18)\*  
**roasted leeks**, soubise, hazelnut, chive (18)  
**grilled savoy cabbage**, porcini hollandaise, fried shallots (22)

### **FISH & SHELLFISH**

**scallop crudo**, persimmon, quince vinegar (23)\*  
**spot prawn crudo**, lemon, sabayon, espelette pepper (24)\*  
**wild type cell cultivated salmon**, celeriac, yuzu kosho, ikura (23)\*  
**fried oysters**, cilantro aioli (24)\*  
**grilled sardines**, walnut, parsley, shallot (21)  
**petrale sole**, citrus beurre blanc, meyer lemon, espelette pepper (26)  
**hama hama clams**, pernod, lemon, fines herbs, grilled bread (34)

### **MEAT**

**steak tartare**, egg yolk, rye crisps (23)\*  
**shaved ham**, gribiche, chive (17)\*

### **CHEESE**

**prefere des montagnes**, cow, jura mountains, fr., honey, black pepper (15)  
**oregon blue**, cow, rogue creamery, central point, or., pickled currants (13)  
**wonderland**, goat, mountain lodge farm, eatonville, wa., quince preserves (15)\*

### **SWEETS**

**maple bread pudding**, espresso butter, whipped cream (15)  
**roasted medjool dates**, vanilla infused olive oil, salt (13)  
**sesame profiterole**, vanilla diplomat cream, chocolate sauce (13)

kiralyudvar tokaji, dessert wine (16)  
brard-blanchard pineau des charentes (14)

Happy Hour: 4-5pm Monday-Friday. \$2 Select Oysters. \$10 Walrus Spritz, Moscow Mule, Vesper, Marvin's Garden

\*Consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness.

Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

Walrus and the Carpenter + Barnacle Bar have added a 22% service charge to all dine-in checks. 100% of this service charge is retained by The Walrus and The Carpenter and Barnacle Bar. Gratuities are not expected but any that you choose to leave are shared 100% among our hourly employees. Please visit [eatseacreatures.com](http://eatseacreatures.com) for more information on our service charge model.

wifi: walrusguest, password: oysterparty ~ restroom code: 6369