



OYSTERS*

indigo, *baywater inc.*, *hood head*, **wa (mp)**
sapphire, *chelsea farms*, *eld inlet*, **wa (mp)**
baywater sweets, *baywater inc.*, *thorndyke bay*, **wa (mp)**
cairns, *hama hama oyster co.*, *case shoal*, **wa (mp)**
barron point, *wallin oysters*, *little skookum inlet*, **wa (mp)**
cliff point, *perkins family farm.*, *henderson inlet*, **wa (mp)**
summerstone, *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

little gem salad, herb vinaigrette, yogurt, garlic breadcrumbs **(21)**
grilled asparagus, mushroom-bacon xo, poached egg, white pepper **(21)**
radishes, lemon butter, bottarga **(21)**

FISH & SHELLFISH

scallop crudo, yuzu kosho, celery, lemon **(19)***
halibut crudo, leche de tigre, nigella seed, serrano **(24)***
fried oysters, cilantro aioli **(24)***
grilled sardines, walnut, parsley, shallot **(21)**
hama hama clams, green garlic, lemon, smoked fumet, grilled bread **(34)**
petrale sole, citrus butter, meyer lemon, soft herbs, grains of paradise **(27)**
grilled squid, salsa verde, garlic breadcrumbs, lemon **(22)**
halibut collar, teriyaki, scallion, sesame, jalapeno **(36)**

MEAT

steak tartare, egg yolk, rye crisps **(23)***

CHEESE

saint nectaire, *cow*, *auvergne*, *fr.*, wild honey, black pepper **(15)**
oregon blue, *cow*, *rogue creamery*, *central point*, *or.*, pickled currants **(13)**
wonderland, *goat*, *mountain lodge farm*, *eatonville*, *wa.*, nectarine jam **(15)***

SWEETS

vanilla pavlova, lemon curd, strawberries **(14)**
roasted medjool dates, vanilla infused olive oil, salt **(13)**
cherry clafoutis, fresh cream, lemon zest **(13)**

labranche-laffont pacherenc du vic bilh *moelleux*, *fr* **(16)**
brard-blanchard *pineau des charentes*, *fr* **(16)**

Happy Hour: 4-5pm Monday-Friday. \$3 Select Oysters. \$11 Walrus Spritz, Moscow Mule, Vesper, Marvin's Garden, N/A Spritz
wifi: walrusguest, password: oysterparty ~ restroom code: 6369

*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 for more information on our service charge model.