



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

OYSTERS*

- indigo**, baywater inc., hood head, wa (mp)
- chelsea gem**, chelsea farms, eld inlet, wa (mp)
- baywater sweets**, baywater inc., thorndyke bay, wa (mp)
- westcott bay**, westcott bay shellfish co., friday harbor, wa (mp)
- cliff point**, perkins family farm., henderson inlet, wa (mp)
- disco hama**, hama hama oyster co., discovery bay, wa (mp)
- blue pool**, hama hama oyster co., lilliwaup, 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, lemon (22)

FISH & SHELLFISH

- cod rillette**, dill, lemon zest, seeded crackers (18)
- scallop crudo**, persimmon, quince vinegar (23)*
- bristol bay salmon carpaccio**, shallots, green peppercorns, crème fraiche (21)*
- fried oysters**, cilantro aioli (24)*
- grilled sardines**, walnut, parsley, shallot (21)
- hama hama clams**, mayocoba bean, 'nduja, white wine, chervil, grilled bread (34)
- halibut collar**, hazelnut salsa macha, mint, lime (28)

MEAT

- steak tartare**, egg yolk, rye crisps (23)*
- foie mousse toast**, quince preserves, chervil, black pepper (19)

CHEESE

- petit sapin, cow**, mon sire, *franche-comte, fr* black pepper, honey (15)
- oregon blue, cow**, *rogue creamery, central point, or.*, pickled currants (13)
- wonderland, goat**, *mountain lodge farm, eatonville, wa.*, pear butter (15)*

SWEETS

- maple bread pudding**, espresso butter, whipped cream (15)
- roasted medjool dates**, vanilla infused olive oil, salt (13)
- vanilla pavlova**, lemon curd, pistachio (11)

analemma, *petit manseng, mosier, or dessert wine* (16)
messias, *10 year old, vinho do porto* (14)

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

*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.

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