

## RAW\*

wildcat, *hama hama oyster co.*, skookum inlet, wa  
barron point, *hama hama oyster co.*, totten inlet  
rock point, *hama hama oyster co.*, dabob bay, wa  
hammersley, *hama hama oyster co.*, hammersley inlet, wa  
cliff point, *perkins family farm*, henderson inlet, wa  
pickering, *hama hama oyster co.*, pickering passage, wa  
aphrodite, *hama hama oyster co.*, kilisut harbor, wa

- + **cocktail sauce** / 3
- + **pepper medley hot sauce** / 5

**oyster shooter**, palomo mezcal, jalapeno vinegar\* / 15  
**marinated geoduck**, tarragon, pickled celery, ritz crackers,  
crème fraiche\* / 24

## SEAFOOD PLATTER

**six raw oysters**, baja blue shrimp, salmon rillette, whitefish  
caviar, ritz crackers, cocktail sauce, hot sauce, horseradish\* / 75

## AGAVE FLIGHTS TO PAIR WITH YOUR OYSTERS

**cazcanes no. 7**, blanco, reposado, añejo / 65  
**banhez mezcal**, ensamble, cuishe, arroqueño / 60

## MERCH

westward hoodie / 75	*new* westward sunglasses / 5
westward tee / 25	sea creatures trucker hat / 25
sea creatures crewneck / 55	orca hat / 25
westward tote / 35	beanie / 20
westward oyster knife / 22	westward yeti tumbler / 50

## COOKBOOKS

a boat, a whale, & a walrus / 45  
getaway / 40  
sunlight & breadcrumbs / 37.50

*chef de cuisine, tara dean / general manager, tessa petty*

## SMALL PLATES

**jalapeno crema**, tajin tortilla chips / 8  
**dill dip**, potato chips / 10  
**baked oysters**, ramp butter, pickled ramps / 25  
**little gem lettuces**, shallot vinaigrette, hazelnuts / 18  
**charred jimmy nardello peppers**, lemon anchovy caper butter,  
pangrattato / 20

## LARGE PLATES

**hama hama manila clams**, ginger green sauce, spring onion / 36  
**seared halibut**, lemon garlic tartar sauce, roasted garlic scapes,  
potatoes\* / 48  
**chickpea fritters**, almond piquillo pepper romesco, roasted spring  
onion / 24  
**bone-in pork chop**, cherry mostarda / 42

## SIDES

**ben's bread**, whipped butter, maldon / 9  
**fennel seed marinated picholine olives** / 9  
**roasted peanuts**, chile, lime / 7  
**crispy yukon potatoes** / 11

## DESSERTS

**rhubarb cobbler**, chantilly cream / 13  
**spiced chocolate pot de crème**, coconut / 13

## DESSERT BEVERAGES

**messias 10 year tawny port**, pt / 14  
**brooks late harvest riesling**, willamette valley, or / 16

\*consumption of raw, undercooked or unpasteurized foods may  
increase risk of foodborne illness

*Westward adds a 22% service charge to all dine-in checks. 100%  
of this service charge is retained by Westward. Gratuities are not  
expected, but any 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.*