

RAW*

wildcat, *hama hama oyster co.*, skookum inlet, wa
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
disco hama, *hama hama oyster co.*, discovery bay, 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, bay shrimp, salmon rillette, whitefish caviar, ritz
crackers, cocktail sauce, hot sauce, horseradish* / 75

SEAFOOD TOWER

eighteen raw oysters, bay shrimp, salmon rillette, marinated
calamari, whitefish caviar, ritz crackers, cocktail sauce, hot sauce,
horseradish* / 150

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

SMALL PLATES

jalapeno crema, tajin tortilla chips / 8
dill dip, potato chips / 10
spicy clam dip, potato chips / 15
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 / 46

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 for more
information on our service charge model.*

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

07.10.26