

RAW*

wildcat, *hama hama oyster co.*, skookum inlet, wa
hammersley, *hama hama oyster co.*, hammersley inlet, wa
pickering, *hama hama oyster co.*, pickering passage, wa
cliff point, *perkins family farm*, henderson inlet, wa
disco hama, *hama hama oyster co.*, discovery bay, wa
saquish petite, *island creek oyster co.*, saquish, ma
island creek petites, *island creek oyster co.*, duxbury, ma

- + **cocktail sauce** / 2
- + **fresno hot sauce** / 2
- + **paddlefish caviar** / 23

oyster shooter, bahnez mezcal, jalapeno vinegar* / 15
scallop ceviche, cantaloupe, serrano, coconut leche de tigre,
sesame, fig leaf oil* / 22
marinated geoduck, tarragon, pickled celery, ritz crackers,
crème fraîche* / 24

SEAFOOD PLATTER

six raw oysters, bay shrimp, halibut rillette, smoked trout caviar,
ritz crackers, cocktail sauce, hot sauce, horseradish* / 75

SEAFOOD TOWER

eighteen raw oysters, bay shrimp, halibut rillette, marinated
calamari, smoked trout 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 / 9
dill dip, potato chips / 10
spicy clam dip, potato chips / 15
little gem lettuces, shallot vinaigrette, hazelnuts / 18
aged manchego, billy's honey / 14
baked oysters, Dungeness crab butter, breadcrumbs / 23
radishes, lime mascarpone, dates, almonds / 18
charred jimmy nardello peppers, lemon anchovy caper butter,
pangrattato / 20
fried oysters, calabrian chili aioli / 16

LARGE PLATES

hama hama manila clams, ginger green sauce, spring onion / 36
seared halibut, sungold conserva, basil, crispy garlic* / 48
chickpea fritters, almond piquillo pepper romesco, roasted spring
onion / 24
bone-in pork chop, dark cherry mostarda* / 46
beef tenderloin, roasted cipollini onion, chimichurri / 48

SIDES

ben's bread, whipped butter, maldon / 9
fennel seed marinated picholine olives / 9
roasted peanuts, chile, lime / 7
crispy yukon potatoes / 11
fire roasted corn, lime aioli, cotija, fermented chili powder / 20

DESSERTS

peach cobbler, chantilly cream / 13
+ **a la mode** / 6
spiced chocolate pot de crème, coconut / 13

DESSERT BEVERAGES

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

A 6% service charge will be added to all orders in support of livable wages and benefits for our team. No portion of this service charge is distributed as a tip, gratuity or bonus to any team member. This service charge is 100% retained by Westward.

*consumption of raw, undercooked or unpasteurized foods may increase risk of foodborne illness
chef de cuisine, tara dean / general manager, tessa petty