

RAW*

baywater indigo, *baywater shellfish*, thorndyke bay, wa
hammersley, *hama hama oyster co.*, hammersley inlet, wa
cliff point, *perkins family farm*, henderson inlet, wa
wildcat, *hama hama oyster co.*, skookum inlet, wa
summer blues, *hama hama oyster co.*, port townsend, wa
baywater sweet, *baywater shellfish*, thorndyke bay, wa
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

marinated geoduck, tarragon, pickled celery, ritz crackers,
crème fraiche* / 24

scallop ceviche, cantaloupe, serrano, coconut leche de tigre,
sesame, fig leaf oil* / 22

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

radishes, lime mascarpone, dates, almonds / 18

baked oysters, salsa macha butter / 23

charred jimmy nardello peppers, lemon anchovy caper butter,
pangrattato / 20

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

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 / 14

DESSERTS

peach cobbler, chantilly cream / 13

+ **a la mode** / 6

marionberry swirl gelato, blackberry compote / 10

DESSERT BEVERAGES

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

08.18.26