

RAW*

raw oysters, verjus mignonette* / mp
baywater indigo, *baywater shellfish*, thorndyke bay, wa
baywater sweet, *baywater shellfish*, thorndyke bay, wa
hammersley, *hama hama oyster co.*, hammersley inlet, wa
moonshine, *olympic oyster co.*, lilliwaup, wa
olympic select, *olympic oyster co.*, hood canal, wa
high beach sweet, *westcott bay shellfish*, westcott bay, wa
cliff point, *perkins family farm*, henderson inlet, wa
blue pool, *hama hama oyster co.*, hood canal, wa
hama hama xs, *hama hama oyster co.*, hamma hamma river, wa

+ **cocktail sauce** / 2

+ **hungarian hot wax pepper hot sauce** / 2

oyster shooter, bahnez mezcal, jalapeno vinegar* / 15
scallop ceviche, cantaloupe, serrano, coconut leche de tigre,
sesame, fig oil* / 25
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* / 85

SEAFOOD TOWER

eighteen raw oysters, bay shrimp, halibut rillette, marinated
calamari, smoked trout caviar, ritz crackers, cocktail sauce, hot
sauce, horseradish* / 175

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

dill dip, potato chips / 13

spicy clam dip, potato chips / 18

jalapeno crema, tatin tortilla chips / 13

little gem lettuces, shallot vinaigrette, hazelnuts / 22

baked oysters, slow roasted tomato butter / 23

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

LARGE PLATES

hama hama manila clams, ginger green sauce, spring onion / 38

seared halibut, sungold conserva, basil oil, crispy garlic* / 52

chickpea fritters, piquillo pepper romesco, roasted eggplant,
peppers / 30

bone-in pork chop, plum mostarda* / 50

roasted half chicken, turnips, cilantro serrano sauce / 40

SIDES

ben's bread, whipped butter, maldon / 9

fennel seed marinated picholine olives / 9

roasted peanuts, chile, lime / 7

crispy yukon potatoes / 11

DESSERTS

apple cobbler, chantilly cream / 15

+ **a la mode** / 8

chocolate espresso gelato / 8

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