

Crudo

Hamachi* 14
Blood Orange, Fennel Pollen

Fluke* 14
Grapefruit, Mint

Yellowfin Tuna* 14
Capers, Green Apple

Geoduck* 14
Celery, Persian Cucumber

Totten Virginia Oyster* 2.5 each
Radish and Shallot Mignonette

Kumomoto Oyster* 3 each
Pickled Golden Beets

Native Olympia Oyster* 2.5 each
Meyer Lemon Ice

Cherrystone Clam* 2.5 each
Chilies, Lime, Basil

*(oysters & clams minimum three please)
(oysters served naked upon request)*

Appetizers

Columbia City Focaccia 2
Arbequina Olives, Olive Oil

Fried Marcona Almonds 5

Marinated Castelvetrano Olives 5

Anchovies with Prosciutto 14

Squid 12
Controne Beans, Goat Horn Peppers,
Escarole

Brodetto 10
Manila Clams, Salt Cod, Corona Beans

Romanesco Salad 9
Soft Cooked Egg, Anchovy Dressing

Seared Scallops 14
Chickpeas, Golden Raisins,
Sorrel Aioli

Pasta

Tagliatelle 15
Geoduck, Guanciale, Salsa Verde

Spaghetti 16
Sea Urchin, Pangrattato, Chive

Potato Gnocchi 16
Lobster, Yellowfoot Chanterelles, Mint

Linguine 16
Crab, Garlic, Pancetta

Conchiglie 16
Octopus, Tomato, Olives, Capers

Entree

Fried Baby Bream 16
Beets, Pinenuts, Spring Onion Pesto

Branzino* 18
Hen of the Woods Mushrooms,
Pistachio, Cauliflower, Currants

Monkfish 18
Speck, Ham Hock, Sauerkraut

Poached Fluke 17
Artichokes, Baby Carrots, Agrodolce

Skate Wing 17
Piccolo Potato, Capers, Brown Butter

*The King County Department of Health would like to warn you that eating raw or undercooked foods may kill you.