



HAPPY HOUR

Monday - Friday from 2:30pm - 4:30pm | Available in the bar and lounge.

ON THE HALF SHELL

Enjoy our Chef's selection at \$2 each.

Served with champagne mignonette and lemon.

Limited to two dozen per table, per round.

Additional oysters may be ordered on your next round.

CHEF'S SELECTION

Chef's Happy Hour oyster selection is chosen daily.

*Consuming raw or uncooked food may increase your risk for foodborne illness.

\$8 OYSTER PAIRING COCKTAIL

CHAMPAGNE TEARS

Sake, Vodka, Vermouth, Champagne Mignonette, Yuzu, Saline.

A 20% service charge is included on each check. Your server earns 12% commission on gross sales and retains 100% on anything left on the tip line. The support team and kitchen collectively earn commissions and benefits of 8% on gross sales. The company retains 100% of the service charge; WA state law requires we collect tax on service charges.



\$9 SMALL PLATES

SPICY FRIED SHRIMP Sesame chili sauce, Mama Lil's peppers.

AHI POKE TACOS* Wasabi slaw, sriracha mayo, macadamia nut.

MANGO CEVICHE* Finfish, avocado, cilantro, clamato, tostadas.

MUSSELS Fresno peppers, garlic, cilantro, fermented black bean sauce, potato bread.

BUFFALO OYSTERS Roquefort, celery, green onion.

\$10 COCKTAILS

BLUSH CRUSH

Strawberry Infused Vodka, Rosé
Vermouth Blend, Lavender
Bitters, Lemon.

CLASSIC MARTINI

Vodka or Gin, Dry Vermouth.

DAIQUIRI VERDE

White Rum, Green Tea, Cucumber, Lime.

ROTATING COCKTAIL

See server for selection.

\$8 WINE

HOUSE WHITE

Pinot Grigio

HOUSE RED

Red Blend

\$7 DRAFT BEER

\$4 SPIRIT FREE

SPA DAY

Green Tea, Lime, Cucumber, Soda.