



Open daily, 4pm - 10pm | Oyster Happy Hour, Monday - Thursday, 4pm - 6pm | 4743 Ballard Ave. NW Seattle, WA 98107 | (206) 395-9227

OYSTERS*

lil' moon, *emerald acres oyster co., eld inlet, wa (mp)*
baywater sweet, *baywater shellfish co., throndyke bay, wa (mp)*
disco hama, *hama hama oyster co., hood canal, wa (mp)*
blue pool, *hama hama oyster co., hood canal, wa (mp)*
jade, *jamestown seafood co., sequim bay, wa (mp)*
eldon, *olympic oyster co., lilliwaup, wa (mp)*

PANTRY

sea wolf bakery **bread and butter (5)**
marinated **olives (5)**
house **pickles (5)**

GARDEN

roasted sunchokes & carrots, watercress, cashew, coriander **(12)**
grilled leeks, dill, gribiche, mustard seed oil, bread crumbs **(12)***
charred sprouting purple broccoli, bagna cauda, toasted garlic, pecorino **(12)**
marinated beets, tarragon, hazelnuts, blue cheese **(12)**

FISH & SHELLFISH

fried oysters, cilantro aioli **(16)***
grilled sardines, walnut, parsley, shallot **(13)**
scallop crudo, nettle, horseradish, capezzana olive oil **(15)***
steamed clams, lentils, pickled red onion, crème fraîche, grilled bread **(16)**
geoduck crudo, hilbeh, celery, crispy quinoa **(16)***
pacific cod ceviche, guajillo pepper, coconut milk, carrot, cumin, pepitas **(12)***

MEAT

steak tartare, egg yolk, rye toast **(16)***
chicken liver mousse, cornichon, grain mustard, toast **(12)***

CHEESE

fresh sheep (*sheep, black sheep creamery, chehalis, wa*) rosewater, cucumber **(9)**
wonderland (*goat, mountain lodge farm, eatonville, wa*) saffron apricot jam **(9)***

SWEETS

roasted medjool dates, vanilla oil, salt **(10)**
maple bread pudding, espresso butter sauce, whipped cream **(10)**
honey pine nut tart, crème fraîche **(10)**

{20% Service Charge}

*Consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness.

Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

{20% service charge added to each bill. 58% is distributed as gratuity to employees directly serving guests. 17% is distributed as gratuity to employees not directly serving guests. The remainder is retained by the house to provide 'living' wages and benefits to employees.}

Thank you for dining at the Walrus and the Carpenter.