

Seabird

April 13th, 2024 - high tide 11.0 ft, low tide -1.4 ft

***raw oysters** - on the half shell served with classic accoutrements *half doz 22/ dozen 44*

fat bastard - *tide tumbled in willapa bay, wa by taylor shellfish co.* 5

indigo - *water-suspended at hood head, hood canal wa by baywater shellfish co.* 3

jade - *beach raised in sequim bay, wa by jamestown seafood co.* 4

seaweed focaccia - wakame butter 13
bread made fresh daily by jun at hitchcock foods

***albacore ceviche** - cara cara orange, dulce, red onion, magnolia blossom, 23
sea buckthorn gel, carrot leche de tigre

***kelp caesar** - kales & gem lettuce, goma sand, nori, crispy leek, hazelnut, 17
kelp vinaigrette, oyster-bushi

glazed beets - fennel, manchego, riesling vinegar, pistachio 16

maitake mushroom - wild mustard, potato purée, braised sugar kelp, 19
pine nuts, pepitas

agedashi scallops - mushroom dashi, katsuobushi, scallion, hakurei turnip 24

dungeness crab toast - hitchcock bakeshop sourdough, tonnato, cheddar 24

mussels - onion soubise, crispy shallots, ramp pesto 26
mussels from taylor shellfish at totten inlet, wa

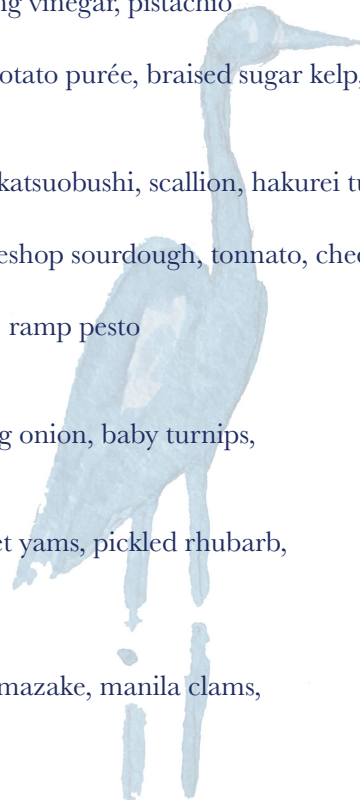
roasted giant pacific octopus - spring onion, baby turnips, 29
sunflower seeds, jus

***poached halibut** - golden beets, garnet yams, pickled rhubarb, 45
toasted & spiced pecans
halibut line-caught by f/v rambler in neah bay, wa

***roasted ivory king salmon** - dashi amazake, manila clams, 41
sourdough crouton, bull kelp, ramps
salmon troll-caught in port angeles, wa

5% of every check is retained entirely by the house to support equitable wages for the seabird team.

*consuming raw or undercooked seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions



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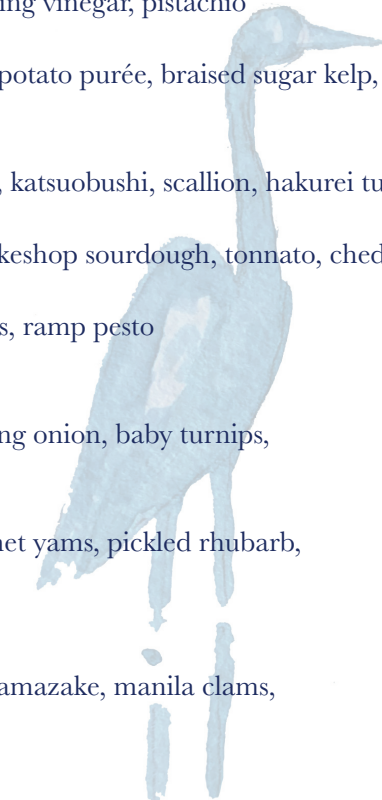
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beverages

by the glass

| | |
|--|----|
| prosecco col fondo - az agricola tre mat nv 'vinell' coneliano-valdobiadene, it | 17 |
| sauvignon blanc - francois cazin 2022 cheverny, fr | 15 |
| alsace blend - famille hugel 2021 'gentil' alsace, fr | 15 |
| chardonnay - weingut josef frietz 2021 grosse reserve, wagram, aust | 16 |
| skin contact - st reginald parish 2021 pinot gris 'the marigny' willamette valley, or | 16 |
| white pinot noir - amity vineyards 2022 willamette valley, or | 14 |
| montepulciano d'abruzzo - tenuta del priore 2021 col del mondo 'sunnae', it | 14 |
| merlot/cabernet sauvignon - vignalta 2010 arqua vineyard, veneto, it | 23 |

beer/cider

| | |
|--|----|
| pnw lager - tukwila, wa 16oz | 5 |
| echoes golden blonde ale - poulsbo, wa 12oz | 7 |
| buoy pale ale - astoria, or 12oz | 7 |
| here today brewery sun kastle pale ale - seattle, wa 16oz | 12 |
| single hill in-phase export stout - yakima, wa 16oz | 10 |
| aval gold cider - bretagne, fr 330ml | 11 |
| st. lô cider - bainbridge island, wa 500ml | 24 |
| eric bordelet sidre brut tendre - normandy, fr 750ml | 40 |

cocktails

| | |
|--|----|
| parabolic martini - shellfish rested bainbridge gin, vermouth blend | 16 |
| seabird martini - batch 206 vodka, vermouth, olive brine, liquid shio koji, monosodium glutamate, <i>served dry</i> | 17 |
| seabird old fashioned - bourbon, molasses, aromatic & orange bitters | 16 |
| celly cell - gin, celery juice, lemon, tonic | 16 |
| donnie brusco spritz - lambrusco, amaro meletti, soda water | 14 |
| 50 carrot - mezcal, carrot, mastiha, lime, cumin | 17 |
| black manhattan - rye, averna, highside fernet | 16 |
| amargarita - seabird winter amaro, lime, curacao, salt | 15 |
| a monk at the beach - blanco tequila, cloosterbitter, lime, salt, sugar | 17 |
| ski school - cognac, rhum blend, amontillado, apricot, citrus, <i>milk clarified</i> | 20 |

non-alcoholic

| | |
|------------------------------------|----|
| junbug kombucha | 8 |
| st agrestis - phony negroni | 15 |

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