

# Seabird

May 10th, 2024 - high tide 12.0 ft, low tide -3.1 ft

<b>*raw oysters</b> - on the half shell served with classic accoutrements	half doz 25/ dozen 50
<b>indigo</b> - water suspended at hood head, hood canal wa by baywater shellfish co.	4
<b>jade</b> - beach raised in sequim bay, wa by jamestown seafood co.	4
<b>shigoku</b> - tide tumbled at samish bay, wa by taylor shellfish farms	6
<b>seaweed focaccia</b> - wakame butter bread made fresh daily by jun at hitchcock foods	13
<b>*albacore ceviche</b> - sea buckthorn, dulse, red onion, carrot leche de tigre	23
<b>kelp caesar</b> - red dog greens, goma sand, nori, crispy leek, hazelnut, kelp vinaigrette, oyster-bushi	17
<b>glazed beets</b> - fennel, manchego, riesling vinegar, pistachio	16
<b>asparagus</b> - hakurei turnip, tahini, spiced pecans	16
<b>roasted lion's mane</b> - wood sorrel, potato purée, braised sugar kelp, pine nuts, pepitas	22
<b>agedashi scallops</b> - mushroom dashi, katsuobushi, scallion, hakurei turnip	24
<b>alaskan red stripe shrimp</b> - chermoula, red dog radish, wild rice, wood sorrel	24
<b>dungeness crab toast</b> - hitchcock bakeshop sourdough, tonnato, cheddar	24
<b>mussels</b> - hitchcock foods honey mead, harissa, red dog bok choy, bacon, crispy shallots mussels from taylor shellfish at totten inlet, wa	28
<b>giant pacific octopus</b> - morels, asparagus velouté, goose tongue	28
<b>*poached halibut</b> - maitake mushroom, rhubarb, fennel, hazelnuts halibut line-caught by f/v ocean radiant in neah bay, wa	48
<b>*pan-seared ivory king salmon</b> - manila clams, creamed nettles, dill salmon troll-caught by f/v swan in columbia river, wa	48

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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# beverages

## by the glass

<b>cava</b> - flama d'or, brut, sp	15
<b>pet nat</b> - col tamaric, veneto, it	16
<b>rosé</b> - le quarte tours 2023 cotes de provence, fra	12
<b>skin contact</b> - field recordings 'skins' 2023 central coast, ca	16
<b>muscadet</b> - jo landron clos la cariziere 2020 sevre et maine, loire, fr	15
<b>oregon white</b> - ovum wines 2023 'big salt' willamette valley, or	14
<b>chardonnay</b> - weingut josef frietz 2021 grosse reserve, wagram, aust	16
<b>gamay noir</b> - martin woods 2019, willamette valley, or	19
<b>merlot/cabernet sauvignon</b> - vignalta 2010 arqua vineyard, veneto, it	23

## beer/cider

<b>pnw lager</b> - tukwila, wa 16oz	5
<b>echoes golden blonde ale</b> - poulsbo, wa 12oz	7
<b>here today brewery sun kastle pale ale</b> - seattle, wa 16oz	12
<b>stemma single hop mosaic ipa</b> - bellingham, wa 16oz	11
<b>single hill in-phase export stout</b> - yakima, wa 16oz	10
<b>aval blanc cider</b> - bretagne, fr 330ml	10
<b>eric bordelet sidre brut tendre</b> - normandy, fr 750ml	40

## cocktails

<b>parabolic martini</b> - shellfish rested bainbridge gin, vermouth blend	16
<b>seabird martini</b> - batch 206 vodka, vermouth, olive brine, liquid shio koji, monosodium glutamate, <i>served dry</i>	17
<b>seabird old fashioned</b> - bourbon, molasses, aromatic & orange bitters	16
<b>celly cell</b> - gin, celery juice, lemon, tonic	16
<b>donnie brusco spritz</b> - lambrusco, amaro meletti, soda water	14
<b>rose street</b> - rhum agricole, hibiscus, mint, lime, cava	18
<b>50 carrot</b> - mezcal, carrot, mastiha, lime, cumin	17
<b>amargarita</b> - seabird winter amaro, lime, curacao, salt	15
<b>ski school</b> - cognac, rum blend, amontillado, apricot, citrus, <i>milk clarified</i>	20

## non-alcoholic

<b>junbug kombucha</b>	8
<b>st agrestis - phony negroni</b>	15

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