

Seabird

April 28th, 2024 - high tide 11.0 ft, low tide -1.7 ft

*raw oysters - on the half shell served with classic accoutrements	half doz 26/ dozen 51
indigo - water-suspended at hood head, hood canal wa by baywater shellfish co.	4
hoshi - beach raised in hammersley inlet, wa by gomez shellfish	4
shigoku - tide tumbled at samish bay, wa by taylor shellfish farms	6
seaweed focaccia - wakame butter bread made fresh daily by jun at hitchcock foods	13
*albacore ceviche - sea buckthorn, dulse, red onion, carrot leche de tigre,	23
*kelp caesar - kales & gem lettuce, goma sand, nori, crispy leek, hazelnut, kelp vinaigrette, oyster-bushi	17
glazed beets - fennel, manchego, riesling vinegar, pistachio	16
fiddlehead ferns - chermoula, marcona almonds, crème fraîche, black lime	16
asparagus - hakurei turnip, tahini, spiced pecans	16
roasted lion's mane - ramps, potato purée, braised sugar kelp, pine nuts, pepitas	22
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 mussels from taylor shellfish at totten inlet, wa	26
*poached halibut - maitake mushroom, rhubarb, shady acres miner's lettuce, 48 fennel, hazelnuts halibut line-caught by f/v ocean radiant in neah bay, wa	48
pan-seared king salmon - manila clams, creamed nettle, parsley oil, dill salmon troll-caught by f/v swan in columbia river, wa	48
dry-aged tuna steak - tare, hakurei turnip	95

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

cava - flama d'or, brut, sp	15
sparkling skin contact cider - wild arc farm 2020 'sweetheart' finger lakes, ny	15
muscadet - jo landron clos la cariziere 2020 sevre et maine, loire, fr	18
oregon white - ovum wines 2023 'big salt' willamette valley, or	14
chardonnay - weingut josef frietz 2021 grosse reserve, wagram, aust	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 arquà 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
st. lô cider - bainbridge island, wa 500ml	24
eric bordelet sidre brut tendre - normandy, fr 750ml	40

cocktails

parabolic martini - shellfish rested bainbridge gin, vermouthe blend	16
seabird martini - batch 206 vodka, vermouthe, 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
rose street - rhum agricole, hibiscus, mint, lime, cava	18
50 carrot - mezcal, carrot, mastiha, lime, cumin	17
amargarita - seabird winter amaro, lime, curacao, salt	15
ski school - cognac, rum blend, amontillado, apricot, citrus, <i>milk clarified</i>	20

non-alcoholic

junbug kombucha	8
st agrestis - phony negroni	15

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