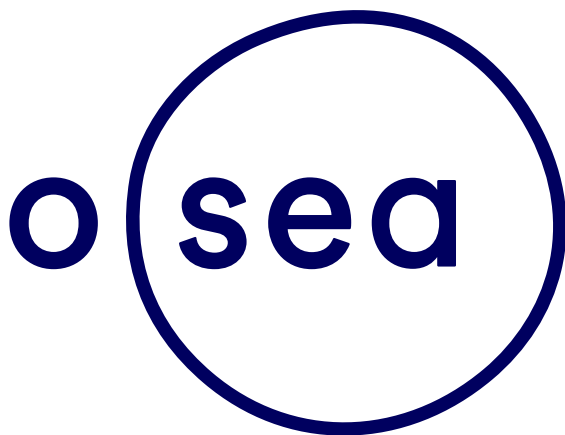




MARKET CARD

WINTER — SPRING — SUMMER — FALL

WEDNESDAY, OCTOBER 15th, 2025

DAILY OYSTERS

served with thai red curry cocktail
sauce, citrus mignonette, tajin'd lime

PACIFIC PLUMP

ea 3.95 | ½ dz 23.95 | dz 47.95
TOTTEN INLET, PUGET SOUND, WASHINGTON

KUMAMOTO

ea 3.95 | ½ doz 23.95 | doz 47.95
OAKLAND BAY, WASHINGTON

MAINS

WILD BRITISH COLUMBIAN HALIBUT 49.95

(DF) (GF) smoky chili verde sauce,
masa dumplings, crispy bacon,
roasted baby corn

TO SHARE

WHOLE FARMED EUROPEAN SEABASS 'AL PASTOR' 44.95/LB

grilled pineapple, pico de gallo,
avocado salsa
— mejorado corn or flour tortillas

Let us introduce the mighty European
Seabass - or, *Branzino* in Italy, *Loup de
Mer* in France, *Robalo* in Spain, *Lavraki*
in Greece. A beautiful product with
many names, known the world over for
its consistently delicate and mild profile.