

SMALL PLATES

Marinated Olives

14

Escargot

Roasted Garlic Herb Butter

20

Smoked Salmon Spread

Toasted Baguette ~ Lemon ~ Pickled Onion

22

Duck liver Pate

Pickled Raspberry Jam ~ Toasted Baguette

22

Salmon Crudo

Local Salmon ~ Grapefruit Supreme

Cured Olive & Citrus Vin ~ Herb Oil

Mrkt

Ceviche

Chef's Weekly Creation

Mrkt

Beef Tartar

Quail Egg ~ Lavash

28

Deviled Eggs

Chef's Special Creations

9

Shrimp Cocktail

Cocktail Sauce ~ Lemon

18

The Italian Job Sandwich

Capocollo ~ Pickled Duck

Prosciutto Cotto ~ Triple Cream

Giardiniera ~ Truffle Aioli

22

Baked Triple Cream Brie En Croute

Toasted Nuts ~ Local Honey

Fresh Thyme ~ Mixed Berry Chutney

32

OYSTERS

ON THE HALF SHELL

Original (OG)

Served With Assorted Mignonettes,

Crackers, Tabasco, & Lemon

2 ea.....11 6ea.....30 12ea.....56

SPECIALTY OYSTERS

(prices are as each)

Poke'mon

House Marinated King Salmon Poke

Green Onion ~ Yuzu Mignonette ~ Toasted Sesame

18

Devil Wears Prada

Roasted Habanero Sauce ~ Orange Suprême

7

Reign of Fire

Bone Marrow Compound Butter

Cognac Brine ~ Blaze Flare

10

Pink Panther

Pickled Shallot ~ Toasted Pink Peppercorn

Raspberry Mignonette

8

Smoky & The Bandit

Smoked Table Side ~ Pickled Pear

Brined Mustard Seed Mignonette

10

Lemonade Stand

Cured Meyer Lemon ~ Strawberry Mignonette

8

Once Upon A Time In Mexico

Tajin Mignonette ~ Scorched Corn

Citrus Crème

10

BAKED OYSTERS

(prices are as each)

Forager

Local Roasted Mushrooms ~ Truffle Panko

Lemon Herb Butter

11

Rockefeller

Smoked Canned Oysters ~ Wilted Spinach

Mornay Sauce ~ Bread Crumb ~ Bacon

21

Gringo

Creamed Corn ~ Chorizo ~ Lime

Roasted Poblano Crème Fraiche

10

OYSTER SHOOTERS

(prices are as each)

Breakfast Club

Quail Egg ~ Ale ~ Cocktail Sauce

Lemon

8

Karate Kid

Sake ~ Yuzu ~ Ponzu Sauce

Siracha ~ Sichuan & Wang Rim

9

The Queen Mary

Bloody Mary Mix ~ Champagne

Fresh Horseradish ~ Lemon

8

PEARL

CAVIAR

Osetra Royale

8 / Gram

56 / 8 Grams

96 / 16 Grams

140 / Ounce

Platinum Osetra

8 / Gram

56 / 8 Grams

96 / 16 Grams

140 / Ounce

SOUP & SALAD

New England Clam Chowder

Chile Oil ~ Dill

10

French Onion

Gruyere ~ Provolone

12

Blueberry Caesar Salad

Blueberry Caesar Dressing ~ Romaine

Croutons ~ Shaved Asiago

14

Add Wood Plank Salmon + Mrkt


Roasted Beet Salad

Roasted Beets ~ Cucumber ~ Blackberry

Candied Pecans ~ Poached Pear ~ Blue Cheese

Fermented Meyer Lemon Champagne Vin

14

 Has gluten. All other menu items can be made gluten-free upon request.

Consuming raw or undercooked animal products like meat, poultry, seafood, shellfish, or eggs can significantly increase your risk of foodborne illness, especially for vulnerable individuals.

CHAMPAGNE

Guy de Forez Champagne Brut Les Riceys, FR
Delightfully complex with stone fruit, citrus, & nutty with brioche

23

Veuve Clicquot Champagne Brut Y.L., FR
Pear, green apple, & citrus...a classic!

24

SPARKLING

Miquel Pons Cava Brut, ES
Apple time, apple time! Yeasty, just about the perfect all-purpose bubbly...

13

M. Bonnamy Crémant de Loire Brut, FR
Dry & juicy with apple & red fruits

15

Jansz Sparkling Rosé, TAS
Rosey aromatics, creamy bubbles, strawberry & honey nougat Turkish Delight vibes

19

WHITE

Arca Nova Loureiro Vinho Verde, PT
Tropical aromas of banana & mango. Crisp, lightly fizzy...perfect for summer!

11

Sonnhof Social Club Gruner Veltliner, AT
Herbaceous, zippy, with peach & citrus zest. Pair with any seafood

13

Dopff & Irion Crustaces White Blend, FR
Dry, crisp, & great with everything. Classic French glau-glau

12

Nautilus Sauvignon Blanc, NZ
Charming vino with big New Zealand energy. Grapefruit, citrus, grass & passion fruit aromas

14

RED

The Atom Cabernet Sauvignon, US
Big, brooding, black raspberry & boysenberry into pink grapefruit zest & silky tannins. Great AFTER you're done with oysters!

12

Clos des Fous 'PMG' Pinot Noir, CL
Tobacco, mint, & apple aromas. Raspberry, strawberry, & rhubarb + a kiss of chocolate.

13

Louis Latour Beaujolais (Gamay), FR
Light, cherry, strawberry, & black berry & incredibly refreshing!

14

Vino de Sed Graciano/Garnacha, ES
Light to medium with strawberry, raspberry, savory, spice, and everything nice

15

ROSÉ

Day Wines 'Lemonade' Rosé, US
Raspberries, strawberries, & grapefruit. Lemonade in a glass!

13

BEER + CIDER

Kenai River White Crane Rice Lager Can, US
Light, crisp, dry, & refreshing

6

Miller High Life, US
It's the...the...well you know.

5

Greens Gluten-Free Amber Can, US
Herbaceous & nuanced caramel & nut flavors

6

Turnagain Brewing Punch Raspberry Passion Fruit Semi-Sweet Sour, US
Sour, sweet, & fruity

6

Alaska Ciderworks Northwind Cider Can, US
Tart apple, subtle sweetness, & champagne yeast!

6

CAVIAR

Have a Bump!

Baerri Caviar
8 / Bump

NON-ALCOHOLIC

Joyus N/A Sparkling
Pear, melon, green apple, and a delight

16

Coke
5

Diet Coke
5

Sprite
5

Topo Chico Sparkling Water
9

Tea
5

Coffee
5