

HELLO HELLO  
CHEF DE CUISINE, AVERY HARDIN  
SOUS CHEF, JOHN DELGADO

DINNER  
DAILY, 5PM - CLOSE  
BRUNCH  
SATURDAY & SUNDAY, 10AM - 2PM  
HAPPY HOUR  
DAILY, 5PM - 6PM

## OYSTERS!

BONITA PETITE, ELD INLET, WA  
BARRON POINT, SKOOKUM, WA  
BAYWATER SWEET, THORNDYKE BAY, WA  
BLUE POOL, HAMMA HAMMA RIVER, WA  
CALM COVE, TOTTEN, WA  
WESTCOTT, WESTCOTT BAY, WA

MARKET PRICE BY THE EACH, SERVED WITH LEMON  
WEDGES AND CUCUMBER MIGNONETTE

## KALE SALAD

PARMESAN, ANCHOVY VINAIGRETTE (14)

## PARSNIPS

CELERY ROOT, CARA CARA ORANGE, PICHOLINE  
OLIVES (13)

## BUCKWHEAT CRÊPE

CARROT BUTTER, FARMER'S CHEESE, FENNEL,  
HERBS (16)

THANK YOU FOR VISITING  
BAR MELUSINE!

## FRIED FISH SKINS

IKURA, CRÈME FRAÎCHE (12)\*

## STEAK TARTARE

HAND CHOPPED, GRASS FED BEEF WITH EGG  
YOLK & RYE TOAST (16)\*

## LAMB 'PRÉ-SALÉ'

THIN SLICED, SALT BRINED, SMOKED LAMB  
WITH SAUCE GRIBICHE (14)\*

## QUARTER POUND BURGER

GRASS FED, DRY AGED BEEF,  
ONION AIGRE-DOUX, AIOLI (9)\*

## WILD COHO SALMON

CRUSHED FINGERLING POTATOES,  
CREAMED LEEKS (25)

## SPOT PRAWNS

BROWN BUTTER, PRESERVED LEMON,  
ALMONDS (23)

## SCALLOP CRU

BLOOD ORANGE, RADISH, PISTACHIO (17)\*

## FRIED OYSTERS

VADOUVAN CURRY AIOLI (16)\*

## MELUSINE CRAB CAKE

DUNGENESS CRAB, BASIL AIOLI (25)\*

## FRITES

DOUBLE-FRIED FRENCH FRIES, AIOLI (7)\*

## MANILA CLAMS

CELERY, SHALLOT, POTATO, CRÈME FRAÎCHE (18)

## BREAD & BUTTER

SEA WOLF SOURDOUGH & RYE (5)

## CHEESE PLATE

BUCHE MELUSINE, DINAH'S,  
BLEU DE BREBIS, PEAR (16)\*

20% SERVICE CHARGE ADDED TO EACH BILL

55% IS DISTRIBUTED TO EMPLOYEES DIRECTLY SERVING GUESTS, 16.25% IS DISTRIBUTED TO EMPLOYEES NOT DIRECTLY SERVING GUESTS. THE REMAINDER IS RETAINED BY THE HOUSE TO PROVIDE "LIVING" WAGES AND BENEFITS.

\*CONSUMING RAW, UNDERCOOKED, OR UNPASTEURIZED FOODS MAY INCREASE FOODBORNE ILLNESS RISKS / MENU ITEMS MAY CONTAIN NUTS AND OTHER ALLERGENS / PLEASE LET US KNOW IF YOU ARE ALLERGIC TO ANYTHING.