

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!

OLYMPIC WILD, LILLIWAUP, WA  
SEA COW, HAMMERSLEY INLET, WA  
OLYMPIA, SKUNK ISLAND, WA  
CHELSEA RUBY, ELD INLET, WA  
ELD INLET, ELD INLET, WA

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

## SCALLOP CRU

BLOOD ORANGE, RADISH, UPLAND CRESS,  
PISTACHIO (17)\*

## KALE SALAD

PARMESAN, ANCHOVY VINAIGRETTE (14)

## BUCKWHEAT CRÊPE

CARROT BUTTER, FRESH CHEESE, FENNEL,  
HERBS (16)

## FRIED FISH SKINS

IKURA, CRÈME FRAÎCHE (12)\*

## STEAK TARTARE

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

## QUARTER POUND BURGER

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

## FRITES

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

## LAMB 'PRÉ-SALÉ'

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

## GRILLED OCTOPUS

BEEFS, BITTER GREENS (14)

## TROU NORMAND

A PETITE POUR OF CALVADOS BETWEEN  
DISHES, IN THE NORMAN TRADITION (7)

## MELUSINE COD CAKES

WILD ALASKAN COD, CELERIAC REMOULADE (16)\*

## FRASIER RIVER SALMON

CRUSHED FINGERLING POTATOES,  
CREAMED LEEKS (25)

## MANILA CLAMS

MORCILLA SAUSAGE, TARRAGON, SHALLOT,  
NORMANDY CIDRE, CREAM (18)

## FRIED OYSTERS

VADOUVAN CURRY AIOLI (16)\*

## BREAD & BUTTER

SEA WOLF SOURDOUGH & RYE (5)

## CHEESE PLATE

TOME DE LAQUEVILLE AU BLEU,  
BUCHE MELUSINE, DINAH'S, HONEY (16)\*

THANK YOU FOR VISITING  
BAR MELUSINE!

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.