

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!

HAMA HAMA, HAMMA HAMMA RIVER, WA
CHELSEA GEM, ELD INLET, WA
HAMMERSLEY, HAMMERSLEY INLET, WA
WESTCOTT, WESTCOTT BAY, WA
DISCO HAMA, DISCOVERY BAY, WA
SUMMERSTONE, SKUNK ISLAND, WA

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

HALIBUT CRU

VANILLA SEA SALT, LEMON, OLIVE OIL (13)*

KALE SALAD

PARMESAN, ANCHOVY VINAIGRETTE (14)

SCALLOP CRU

CUCUMBER, PICKLED RADISH, CHIVE (17)*

HOUSE-MADE COPPA

GRUYERE GOUGERES, GRAIN MUSTARD,
HOUSE PICKLES (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)*

BUCKWHEAT CRÊPE

ROASTED MUSHROOMS, ONION,
FRESH CHEESE, SUNNY SIDE UP EGG, HERBS (16)*

TROU NORMAND

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

MELUSINE COD CAKES

WILD ALASKAN COD, CELERIAC REMOULADE (16)*

FRASIER RIVER SALMON

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 LAQUEUILLE AU BLEU, DINAH'S,
BUCHE DE CHÈVRE CENDRÉ, 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.