



Local Oysters

Westcott Bay High Beach Sweets

Island-raised and harvested, petite pacific oysters finished higher on the beach for a subtle sweetness

On the Half Shell 26

6 fresh oysters* on the half shell, grilled lemon, and mignonette WF DF

Grilled & Buttered 29

6 grilled with house compound butter assortment WF

Snacks and Shareables

Dungeness Crab Cakes.....29

made with crab, lemon zest, mayonnaise, dijon mustard, panko, with chipotle aioli DF

Yangnyeom Cauliflower.....14

tempura-fried cauliflower, tossed in sweet & spicy gochujang sauce V

Garlic Broccolini.....12

broccolini sauteed with butter and chopped garlic WF

Crispy Brussels Sprouts.....13

fried brussels tossed in bacon shallot vinaigrette, with crispy prosciutto WF DF

Duck Fat Fries.....10

french fries finished in duck fat, with house rosemary aioli and ketchup WF, AV, DF

Almonds, Olives & Feta.....15

Marcona almonds, marinated Castelvetrano olives, and feta with fresh herbs and EVOO, with croccantini V

Bread Board.....6

warm baguette, garlic confit, herbed butter V

Flatbreads

Margherita.....15

tomato sauce base, sliced fresh mozzarella, fresh basil leaves, olive oil drizzle

Prosciutto & Chevre.....17

olive oil base, thinly sliced prosciutto, wine-soaked figs, arugula, topped with balsamic drizzle and goat cheese

Pesto Chicken.....17

pesto base, diced roasted chicken breast, roasted red pepper, caramelized onions, shredded mozzarella

Soup & Salads

Boston Bibb Salad.....13

herbs, shallot vinaigrette, aged gouda V, WF

Friday Harbor House Salad.....17

Mama Bird Spring Mix, roasted apple vinaigrette, Envy apples, candied pecans, raisins V, WF

Scallop Chowder.....15

sea scallops, yukon gold potato, onion, celery, cream, and thyme

Mains

add housemade compound butter.....3

Black Garlic & Squid Ink | Gochujang Sesame

Red Wine Shallot

Bourbon Peach Pork Chop.....48

12 oz Duroc bone-in chop*, grilled with maple bourbon glaze, grilled peaches, broccolini, yukon gold mashed potatoes WF

Hand Cut Filet Mignon.....68

6 oz grass-fed beef tenderloin*, duck fat potatoes, grilled asparagus, demi glace WF ADF

NY Strip Steak.....48

12 oz hand cut grass-fed beef*, herbed fingerling potatoes, garlic broccolini WF ADF

Alaskan Halibut*.....49

over wild mushroom risotto with blistered cherry tomatoes, asparagus, and parmigiano reggiano WF

King Salmon*.....45

wild caught, citrus glaze, herbed fingerling potatoes, asparagus WF ADF

Ratatouille.....34

roasted summer squash and eggplant simmered in house-made tomato sauce with garden herbs and confit garlic bread V DF

Woodstone Roasted Chicken.....38

airline breast in garlic cream sauce, with yukon gold mashed potatoes, grilled carrots, and purple cabbage WF

Waygu Burger.....29

6 oz patty*, rosemary aioli, bacon, aged cheddar, fried shallot, LTO, brioche bun, duck fat fries and pickle AWF

*Available vegetarian with Beyond Patty, no bacon

DF dairy-free | WF wheat-free | V vegetarian

AWF available wheat-free | AV available vegetarian

*Please be aware: consumption of raw or undercooked animal product may cause foodborne illness.

Split checks may not be accommodated for parties of six or more.

A service charge of 21% will be added to the total bill for parties of six or more. Of that amount, 100% will be pooled and paid to the hourly staff serving you.