



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.....24

crab, ingredients ingredients ingredients, chipotle aioli

Yangnyeom Cauliflower.....14

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

Garlicky 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

Grilled Pork Chop.....48

12 oz Duroc bone-in chop, grilled rainbow carrots, apple chutney, parsnip puree WF

Hand Cut Filet Mignon.....68

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

Alaskan Halibut.....49

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

Woodstone Roasted Chicken.....38

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

French Onion Pasta.....42

rigatoni noodles in caramelized onion sauce, topped with aged gouda V

Sunset Burger.....27

grass-fed beef*, chipotle aioli, bacon, aged cheddar, arugula, fried shallot, brioche bun, duck fat fries 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.