



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**
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

— *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, craisins V, WF
- Scallop Chowder.....15**
sea scallops, yukon gold potato, onion, celery, cream, and thyme

— *Mains* —

- add housemade compound butter.....3
Black Garlic | Garden Herb | Red Wine Shallot
- 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
 - 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
 - Woodstone Roasted Chicken.....38**
airline breast in garlic cream sauce, with yukon gold mashed potatoes, grilled carrots, and purple cabbage WF
 - 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

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

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.