Signature Cocktails

SUNBURST SPRITZ
Dry Vermouth, Lillet Rosé, Elderflower, Blood Orange, Grapefruit, Sparkling Wine 14

PEAR AFFAIR
Pear Infused Vodka, Spiced Pear, Pineau des Charentes, Rosemary-Honey, Lemon 14

WILD BLOOMS
Kur Gin, Créme de Rose, Lillet Blanc, Strawberry, Lemon 15

SAVORY MARTINI
Old Tom Gin, Dry Vermouth, Celery Bitters, Olive Oil, Blue Cheese Stuffed Olives 17

FIGMENT OF IMAGINATION
Reposado Tequila, Allspice Dram, Madeira, Fig, Lime, Orange Bitters, Cinnamon 17

BARTLETT & BARREL
Brandy, Amontillado Sherry, Pear Cordial, Spiced Pear, Lemon 19

BOHEMIAN RHAPSODY
Bourbon, Brovo Forest Botanical, honey, ginger, lime 17

GOLD FASHIONED
Japanese whisky, saffron, Angostura & black lemon bitters 19

Wine by the Glass

SPARKLING & CHAMPAGNE
Bisol Jeio **Prosecco**
Lombardy, Italy, NV 12

Tirriddis **Sparkling Rosé**
Columbia Valley, Washington, NV 14

Laurent-Perrier 'La Cuvée' **Brut Champagne**
France, NV 28

WHITE
Elk Cove **Pinot Gris**
Willamette Valley, Oregon, 2024 12

Walla Walla Vintners **Sauvignon Blanc**
Columbia Valley, Washington, 2025 14

Domaine Allimant-Laugner **Riesling**
Alsace, France, 2024 14

Isenhower Cellars **Viognier**
Columbia Valley, Washington, 2024 12

Domaine Louis Moreau **Chardonnay**
Petit Chablis, Burgundy, France, 2024 18

MacRostie **Chardonnay**
Sonoma Coast, California, 2024 15

ROSÉ
Gilbert Cellars **Rosé**
Wahluke Slope, Washington, 2024 12

RED
Les Caves du Prieuré **Gamay Noir**
Chénas, Beaujolais, France, 2022 17

Sotor Planet Oregon **Pinot Noir**
Willamette Valley, Oregon, 2023 15

Textbook **Merlot**
Napa Valley, California, 2022 15

Altocedro 'Año Cero' **Malbec**
Mendoza, Argentina, 2024 14

Amavi **Cabernet Sauvignon**
Walla Walla, Washington, 2023 18

Bar Food

MAINE LOBSTER ROLL
Chilled Maine lobster salad, toasted brioche roll, house fried potato chips 45

CONNECTICUT LOBSTER ROLL
Warm buttered Maine lobster, toasted brioche roll, house fried potato chips 45

FISH & CHIPS
Heidelberg Lager battered Lingcod fillet, coleslaw, fries
2 PIECE 26 | 3 PIECE 32

BUTCHER STEAK SALAD*
Mixed greens, blue cheese crumbles, crispy fried onions, scallions, pickled red onion, grape tomato, blue cheese dressing 32

SEAFOOD LOUIE
Bay Shrimp, Dungeness crab, poached prawn, iceberg, grape tomato, egg, asparagus, black olive, 1000 island louie dressing, lemon wedge 35

WAGYU BEEF BURGER*
Caramelized onion, white cheddar & gruyere, brioche bun, 1000 Island louie dressing, lettuce, tomato, pickle, fries 26

Draft Beer

7 Seas Brewing 'Heidelberg' **Lager**
Tacoma, Washington 8

E9 'T-Dome' **Pilsner**
Tacoma, Washington 8

Old Stove 'One Ocean' **Tropical Pale Ale**
Seattle, Washington 8

Seapine **Hefeweizen**
Seattle, Washington 8

Talking Cedar **Raspberry Blonde**
Grand Mound, Washington 9

Bale Breaker 'Duskbound' **Hazy IPA**
Seattle, Washington 9

Georgetown 'Bodhizafa' **IPA**
Seattle, Washington 8

Icicle 'Dirtyface' **Amber**
Leavenworth, Washington 8

*Can be cooked to your specification. Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 1.5% surcharge is included on each check and 100% of that surcharge is paid to our kitchen team. An automatic 20% gratuity is included on all parties of 6 or more. WA State requires that we collect tax on all gratuity & surcharge.

Happy Hour

Available in the bar & lounge (21+)
Monday-Friday 3:00pm-6:00pm

Progressive Oyster Happy Hour

Chef's selection, champagne mignonette, cocktail sauce, lemon

At 3:00pm oysters are 2.50 each then every hour the price increases by 0.50

Bar Snacks

FRIES
Ketchup 5

CALAMARI
Panko fried rings and strips, Mama Lil's peppers, spicy aioli 9

SWEET & SPICY SHRIMP
Cornstarch fried shrimp, sweet pepper sauce, pickled vegetable slaw, micro cilantro GF0 9

WAGYU BEEF SKEWERS*
Sweet garlic chili sauce, frizzled onions GF0 12

MINI LOBSTER ROLL
Maine or Connecticut style, toasted brioche roll 15

CLAMS*
Manila clams, garlic, white wine, butter, parsley GF0 15

Cocktails

MOSCOW MULE
Vodka, lime, ginger beer 10

MARTINI
Gin or vodka, dry vermouth, olives or a twist 10

BEE'S KNEES
Gin, honey, lemon 10

MARGARITA
Blanco tequila, triple sec, lime, agave 10

MANHATTAN
Bourbon, house vermouth, angostura bitters 10

Wine by the Glass

Vega Medien **Brut Cava**
Valencia, Spain, NV 9

Man Family Wines **Chenin Blanc**
Western Cape, South Africa, 2023 9

Marqués de Cáceres, **Garnacha Blend**
Spain, 2024 9

Draft Beer

7 Seas Brewing, 'Heidelberg' **Lager**
Tacoma, Washington 7

Georgetown, 'Bodhizafa' **IPA**
Seattle, Washington 7

Lobster Shop

Bar Menu

Available in the bar & lounge (21+)