

## THE RAW BAR AT FRIDAY HARBOR HOUSE

Open Daily from 12PM - 5PM

### SEAFOOD TOWER

Oysters Dungeness Crab Mussels Clams Spot Prawns  
Mignonette Horseradish Cantaloupe Granita House Hot Sauce

For TWO 89

For FOUR 145

### WASHINGTON OYSTERS

Single Six Dozen

Kumamoto Sammish Bay

Capital Olympia

Kushi Sammish Bay

Olympia Olympia

Shigoku Sammish Bay

Dabob Hood Canal

### SMALL PLATES

Ceviche 15 halibut cured in citrus with chili sea salt cilantro and chips

Tuna Poke 15 tuna avocado crispy onions pickled peppers soy

Mussels 17 steamed mussels in chilled Pernod broth

Scallop Crudo 13 raw scallops in coconut milk fermented green strawberries kaffir lime herbs

Spot Prawns 15 flash butter poached and chilled

Half Dungeness Crab MP steamed chilled cracked and served with butter and house sauce

### SIDES

Summer Coleslaw 6 charred scallions heirloom carrots Napa cabbage garlic vinegar

Smoked Salmon 6 smoked salmon crème fraiche fresh herbs

Chilled Corn Elotés 6 Mexican style street corn

Fresh Baked Baguette 4 La Brea sourdough from our Woodstone oven

WINE	6oz	9oz
Vaulted Albarino	10	14
Vaulted Viognier	10	14
Cedergreen Sauvignon Blanc	10	14
Brooks Rosé of Pinot Noir	11	15

### PINTS in CANS

Corona	4
Ballast Point Sculpin IPA	6
Seattle Cider Gin Botanical	6
Sapporo	6
Rainier	6
Rogue Dead Guy	6
Heineken	6
Reuben' s Gose	6
Bucket of Beer	25

### BREWS in BOTTLES

Breakside Luiza Sour 500ml	15
Duchesse de Bourgogne	11

### FROZEN COCKTAILS

Margarita	12
Bloody Mary	11