**Start**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sourdough Boule 5</td>
<td></td>
</tr>
<tr>
<td>Essential Baking Company</td>
<td></td>
</tr>
<tr>
<td>Clam Chowder 12</td>
<td></td>
</tr>
<tr>
<td>Clams/Potatoes/Smoked Bacon</td>
<td></td>
</tr>
<tr>
<td>Red Seafood Chowder 14</td>
<td></td>
</tr>
<tr>
<td>Assorted Fish/Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Shrimp Cocktail 23</td>
<td></td>
</tr>
<tr>
<td>Horseradish Spiked Cocktail Sauce</td>
<td></td>
</tr>
<tr>
<td>Dungeness Crab Cakes 36</td>
<td></td>
</tr>
<tr>
<td>Radish and Snap Pea Salad/Orange Vinaigrette/Tartar Sauce</td>
<td></td>
</tr>
</tbody>
</table>

**Salads**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Caesar 14</td>
<td></td>
</tr>
<tr>
<td>Chopped Romaine/Croutons/Shredded Parmesan Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Wedge Salad 15</td>
<td></td>
</tr>
<tr>
<td>Iceberg/Blue Cheese/Bacon/Cherry Tomato</td>
<td></td>
</tr>
<tr>
<td>Crab Louie Salad 39</td>
<td></td>
</tr>
<tr>
<td>Asparagus/Tomato/Hard-Boiled Egg/Cucumber 1000 Island Dressing</td>
<td></td>
</tr>
</tbody>
</table>

Add Chicken 8
Add Shrimp 10

**Sides**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Onion Rings 9</td>
<td></td>
</tr>
<tr>
<td>Fries 9</td>
<td></td>
</tr>
<tr>
<td>House Whipped Potatoes 9</td>
<td></td>
</tr>
<tr>
<td>Grilled Asparagus 12</td>
<td></td>
</tr>
<tr>
<td>Roasted Mushrooms &amp; Shallots 12</td>
<td></td>
</tr>
</tbody>
</table>

**Fresh Oysters**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Horseradish/Cocktail Sauce/Mignonette</td>
<td></td>
</tr>
<tr>
<td>Half Dozen 24</td>
<td></td>
</tr>
<tr>
<td>Dozen 44</td>
<td></td>
</tr>
</tbody>
</table>

Please inquire with server for current availability

**Baked Oysters**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Herb and Butter/Brioche Crumb</td>
<td></td>
</tr>
<tr>
<td>Half Dozen 26</td>
<td></td>
</tr>
<tr>
<td>Dozen 46</td>
<td></td>
</tr>
</tbody>
</table>

Please inquire with server for Hot Oyster of the Day

**Main**

**See Our Featured Fish Board**

**Market Price**

Served with

Pomme Puree/Market Vegetables/Dill Grain Mustard Vinaigrette

Or

Salad of Endive/Radicchio/Shaved Fennel/Herb Dressing

**Curry Beer Battered Halibut and Chips 34**

Fries/Coleslaw/Tartar Sauce

**Shuckers Burger 26**

Fries/Lettuce/Tomato/Pickled Onion/Special Sauce Tillamook Cheddar

**Grilled Flat Iron Steak 46**

Z’atar Fries/Watercress and Tomato Salad/Blue Cheese Herb Butter*

**Mushroom Pappardelle Pasta 27**

Mushrooms/Asparagus/Pesto/Shaved Parmesan Cheese

**Desserts**

**Black and Blue Tart 14**

**Crème Brûlée 14**

**Flourless Chocolate Cake 14**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of foodborne illness. A 3% service charge is included on your check. 100% of this service charge is given to the hourly culinary team members who helped create this meal. A service charge of 20% will be automatically added to guest checks for parties of 6 or more. Fairmont distributes 100% of this added service charge to our staff. 9/15/2021*
## BY THE GLASS

### CHAMPAGNE & SPARKLING

<table>
<thead>
<tr>
<th>Drink</th>
<th>Supplier</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brut Cava</td>
<td>Cune - Penedes, ES</td>
<td>12 / 60</td>
<td></td>
</tr>
<tr>
<td>Prosecco Rosé</td>
<td>Montelliana Brut - Coilli Asolani ITL</td>
<td>14 / 56</td>
<td></td>
</tr>
<tr>
<td>NV Brut Champagne</td>
<td>Moet &amp; Chandon - Imperial, FR</td>
<td>25 / 120</td>
<td></td>
</tr>
</tbody>
</table>

### Rosé & White

<table>
<thead>
<tr>
<th>Drink</th>
<th>Supplier</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosé Browne Family Vineyards</td>
<td>Columbia Valley, WA</td>
<td>14 / 56</td>
<td></td>
</tr>
<tr>
<td>Muscadet</td>
<td>Les Petite Sardines - Loire Valley, FR</td>
<td>11 / 44</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Chateau Ste. Michelle - Horse Heaven Hills, WA</td>
<td>11 / 44</td>
<td></td>
</tr>
<tr>
<td>Pinot Gris</td>
<td>Foris - Rogue Valley, OR</td>
<td>12 / 48</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Willakenzie Estate - Willamette Valley, OR</td>
<td>18 / 72</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>House of Brown - Central Valley, CA</td>
<td>14 / 56</td>
<td></td>
</tr>
</tbody>
</table>

### Red

<table>
<thead>
<tr>
<th>Drink</th>
<th>Supplier</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Merlot</td>
<td>Arbor Crest Cellars - Columbia Valley, WA</td>
<td>12 / 48</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Unconditional - Battle Creek Cellars, OR</td>
<td>14 / 56</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Amavi Cellars - Walla Walla Valley, WA</td>
<td>17 / 68</td>
<td></td>
</tr>
<tr>
<td>Blend</td>
<td>Delille Cellars D2 - Columbia Valley, WA</td>
<td>22 / 88</td>
<td></td>
</tr>
</tbody>
</table>

## BY THE BOTTLE

### CHAMPAGNE & SPARKLING

<table>
<thead>
<tr>
<th>Drink</th>
<th>Supplier</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra Brut Rose</td>
<td>Chateau d’Ourschwir - Crement d’Alsace, FR</td>
<td>82</td>
<td></td>
</tr>
<tr>
<td>Sparkling Blanc de Blancs</td>
<td>Chandon by the Bay – Carneros, CA</td>
<td>88</td>
<td></td>
</tr>
<tr>
<td>NV Brut Premier Cru</td>
<td>Camille Savès - Carte Blanche, FR</td>
<td>143</td>
<td></td>
</tr>
<tr>
<td>NV Brut Grand Cru</td>
<td>Pierre Peters Cuvée de Reserve - FR</td>
<td>183</td>
<td></td>
</tr>
<tr>
<td>2006 Brut Dom Perignon</td>
<td>FR</td>
<td>395</td>
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</table>

### White

<table>
<thead>
<tr>
<th>Drink</th>
<th>Supplier</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blend</td>
<td>Chaleur Blanc Delille Cellers - Columbia Valley, WA</td>
<td>110</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Louis Jadot Poully-Fuisse - FR</td>
<td>78</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Woodward Canyon - Lowden, WA</td>
<td>84</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Cakebread Cellars - Napa Valley, CA</td>
<td>120</td>
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<tr>
<td>Chardonnay</td>
<td>Du Brul Vineyards Côte Bonneville - Yakima Valley, WA</td>
<td>135</td>
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</tr>
<tr>
<td>Gruner Veltliner</td>
<td>Alzinger Ried Muhlpoint - Wachau, AU</td>
<td>88</td>
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<tr>
<td>Pinot Gris</td>
<td>Cooper Mountain Vineyards - Willamette Valley, OR</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Riesling</td>
<td>Dönnhoff – Nahe, DE</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>Riesling</td>
<td>Leitz Spatlese - DE</td>
<td>105</td>
<td></td>
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<tr>
<td>Sancerre</td>
<td>Joseph Mellot - Loire Valley, FR</td>
<td>84</td>
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</tbody>
</table>

### Red

<table>
<thead>
<tr>
<th>Drink</th>
<th>Supplier</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blend</td>
<td>Fall Line “Exhibition” - Yakima Valley, WA</td>
<td>88</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Woodward Canyon Artist’s series – Lowden, WA</td>
<td>115</td>
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</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Pepper Bridge - Walla Walla Valley, WA</td>
<td>145</td>
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</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Caymus Vineyards - Napa Valley, CA</td>
<td>275</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>Leonetti Cellars - Walla Walla Valley, WA</td>
<td>320</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Quilceda Creek - Columbia Valley, WA</td>
<td>440</td>
<td></td>
</tr>
<tr>
<td>Chianti Classico</td>
<td>Riecine, IT</td>
<td>48</td>
<td></td>
</tr>
<tr>
<td>Merlot</td>
<td>Northstar - Columbia Valley WA</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Rex Hill - Willamette Valley, OR</td>
<td>84</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Belle Glos Clark &amp; Telephone - Santa Maria Valley, CA</td>
<td>88</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Domaine Drouhin - Dundee Hills, OR</td>
<td>135</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Quilceda Creek - Columbia Valley, WA</td>
<td>440</td>
<td></td>
</tr>
</tbody>
</table>

## BEER & CIDER

### On Tap

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chuckanut Pilsner</td>
<td>9</td>
</tr>
<tr>
<td>Georgetown Johnny Utah Pale Ale</td>
<td>9</td>
</tr>
<tr>
<td>Hellbent Citra IPA</td>
<td>9</td>
</tr>
<tr>
<td>Holy Mountain White Lodge wit</td>
<td>10</td>
</tr>
<tr>
<td>Stoup NW Red Ale</td>
<td>9</td>
</tr>
<tr>
<td>Scuttlebutt Porter</td>
<td>9</td>
</tr>
</tbody>
</table>

### Bottles & Cans

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bud Light</td>
<td>7</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>7</td>
</tr>
<tr>
<td>Guinness</td>
<td>8</td>
</tr>
<tr>
<td>Seattle Cider Dry</td>
<td>10</td>
</tr>
<tr>
<td>Kaliber N/A Beer</td>
<td>7</td>
</tr>
<tr>
<td>Athletic Brewing Co. N/A</td>
<td>7</td>
</tr>
</tbody>
</table>

## COCKTAILS

### Rooftop Lemon Drop

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olympic Honey Vodka, Lemon, Honey</td>
<td>16</td>
</tr>
</tbody>
</table>

### Ruby Sipper

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tanqueray No. 10, Lime, Crème de Cassis, Sparkling Wine</td>
<td>17</td>
</tr>
</tbody>
</table>

### Black Manhattan

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knob Creek Rye whiskey, Averna, Angostura &amp; Orange bitters</td>
<td>20</td>
</tr>
</tbody>
</table>

### Flor de Muerto

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olympic Honey Vodka, Lime, CioCiaro, Angostura bitters, Ginger Beer</td>
<td>16</td>
</tr>
</tbody>
</table>

### Olympic Mule

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olympic Honey Vodka, Lime, Carpano Antica, Benedictine, Angostura &amp; Peychaud’s Bitters</td>
<td>15</td>
</tr>
</tbody>
</table>

### Vieux Carre

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Trace, Hennessy VS, Carpano Antica, Benedictine, Angostura &amp; Peychaud’s Bitters</td>
<td>19</td>
</tr>
</tbody>
</table>

### Penicillin

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Johnnie Walker Black, Lemon, Honey, Giffard Ginger, Ardbeg</td>
<td>18</td>
</tr>
</tbody>
</table>

## NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke Products</td>
<td>5</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>4</td>
</tr>
<tr>
<td>Lemonade or Arnold Palmer</td>
<td>5</td>
</tr>
<tr>
<td>Drip Coffee</td>
<td>4</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>5</td>
</tr>
<tr>
<td>Espresso Drinks</td>
<td>6</td>
</tr>
</tbody>
</table>

05.04.22