



B-TOWN RAW BAR

KITCHEN & RAW BAR



[OYSTERS]

ON THE HALF SHELL

served each, half dz. or full dz.

*PACIFIC OYSTER		1/6/12
*KUMUMOTO	Discovery, WA	2.25 /14/26
*MIAGI	Hood Canal, WA	2.25 /14/26
*AMETHIST	Whidbey Island, WA	2.25 /14/26
*KUSHI	Hood Canal, WA	2.50 /18/36

Customize it with B-T•WN Signature Sauces
house cocktail
horseradish aioli
mango-kiwi relish

*SEAFOOD TOWER FOR TWO	1 whole lobster, 6 mussels, 6 oysters, 6 clams, 4 jumbo shrimp served with our signature sauces: house cocktail, horseradish aioli, mango-kiwi relish	45
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*OYSTER SHOOTER	Ikura, ponzu, chives, sake Fresh shucked local oysters	7
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[R A W]

*SALMON CARPACCIO	fried capers, micro greens, mama lil's vinaigrette	13
*HAMACHI CRUDO	chili verde, grapefruit, parsnip chips, yuzu vinaigrette	16
*AHI SASHIMI	wasabi, pickled ginger, seaweed salad, white rice	16
*DIVER SCALLOP	crudo style mango, serrano, faro, crispy carrot	13
*POKE (CHEF'S CHOICE)	marinated fresh fish, sweet soy, ginger, scallions, avocado, onion, white rice	11

[S H E L L F I S H]

*SHRIMP COCKTAIL (GF)	3 jumbo shrimp	10
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CHEF EVAN MORRISON
TOBY VARICK: BEVERAGE COACH

Federal & State Consumer Advisory Requirement* Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.