



SEAFOOD PARLOR FOR LADIES & GENTLEMEN

BALLER BRUNCH
COMING SOON
ASK SERVER



SUSTAINABLE

SEAFOOD

GREAT BEGINNINGS

- THE PAN TOMATE** 9
Spanish farmer bread rubbed with tomato puree and a hint of garlic confit finished with extra virgin olive oil and sal de mar
- LOBSTER BISQUE** 15
Our creamy crustacean stock of velvety soup over bay shrimp finished with lime crema drizzle and anchovy crostini
- SHRIMP SLIDERS** 12
A trio of must haves to kick your palette with gulf shrimp sandwiched in grilled sea salted sweet buns, avocado salsa & chili mayo
- CAVIAR NACHOS** 19
Kettle chips topped with lime crema, chili aioli, pickled red onion slivers, crispy capers then sprinkled with tobiko, furikaki & caviar
- SMOKED SALMON** 15
Scottish hot smoked honey Salmon served chilled with a house lemon caper remoulade and toast spears
- SHRIMP COCKTAIL** 24
Buyer Beware... Our version of the same old but, we serve warm butter poached Argentine red shrimp with our cho-gochujang seafood sauce
- BLACK HUMMUS** 15
Uniquely prepared with black tahini & black sesame, middle eastern spices with cucumber, heirloom tomato, red onion slivers, feta & EVOO
- THE SHRIMP SCAMPO** 17
Gulf Prawns bubbling in a skillet of heirloom tomatoes, roasted garlic in a classic caper, brown butter, white wine sauce with rustic bread

GREENS

- TUNA TATAKI SALAD** 19
Seared rare tuna sliced over romaine chop, arugula, red pepper slivers, shaved carrot, serrano slices, pickled cucumber & red onion in ponzu
- BLACKENED SALMON CAESAR** 17 • *Classic available*
Cajun spice smoked salmon, romaine chop, our caesar dressing of garlic confit, citrus, pecorino & parmesan, hint of jalapeño & anchovy with panko
- LOBSTER SHRIMP SALAD** 24
Canadian lobster, Argentine red shrimp & Gulf prawns in a light creamy tomatillo dressing over butter lettuce, heirloom tomatoes, in champagne vinaigrette all topped off with candied bacon and fresh feta

STEAMERS 24

Our version of the traditional Pan Roast originating back to the late 1800's and many claim, Cpt Doane's Oyster bar in Olympia WA or Grand Central Station Oyster bar in NYC using a version our same special Steam Kettles we use today

- CLAMS & CHORIZO**
Manilla clams & Spanish chorizo in a broth of cava, lemon, grainy mustard, chili flakes, butter & parsley over capellini
- CAJUN SHRIMP & ANGEL HAIR**
Argentine red shrimp in a light cajun cream with shallots, garlic & capellini pasta with chili flakes, chives & lemon
- THAI GREEN CURRY & MUSSELS**
East Coast mussels in coconut green curry sauce, shallots, roasted garlic, scallions, chili flakes, lemon zest with purple rice
- THE HUMBLE CHICKEN CURRY**
Free range chicken marinated in our yellow curry sauce and citrus finished with chives, chili flakes & purple rice,

BOUILLABAISE add \$7

Our own take on a French Classic, mussels, clams, salmon, gulf prawns, octopus, squid in a saffron tomato cream sauce topped with lemon zest, chili flakes, fresh parsley and served with toasted rustic bread to dip

"ALL A BOARD" 39

OUR SEAFOOD CHARCUTERIE BOARD OF GULF PRAWNS, OYSTER BITES, SHRIMP CEVICHE, BLACK HUMMUS, SMOKED SALMON DIP, CAVIAR NACHOS, ARUGULA SALAD, HEIRLOOM TOMATOES & FETA, TOAST SPEARS AND MAYBE OTHER SURPRISES YOU'LL LOVE!

12 HR SHORT RIB 24
Overnight braised Angus short rib, mashed potato puree, demi glace, finished with fresh chives, chili flakes and flakes of sea salt

AND TURF

RIB ROAST 39 *FRI-SAT while it lasts*
10oz of Prime Rib Angus beef sliced thin, over our house croissant, toasted, served with pomme puree, chives, chipotle hollandaise & jus

GRAVEABLES
served with our house salad

- SHORT RIB FRENCH DIP** 19
Short rib braised overnight on our rustic bread, spicy mayo, melted gruyere & mozzarella cheese, caramelized onions served with a side of jus
- LOBSTER ROLL** 29
East coast lobster tail, Argentine shrimp & gulf prawns butter poached in our house baked croissant, lemon zest, hollandaise sauce
- WAGYU HUMBLE** 21
8oz Wagyu patty, onion bacon prosecco gastrique, house dijonnaise aioli, arugula, melted gruyere on a sea salted brown butter bun

HUMBLE OYSTERS

Are carefully selected for freshness and sustainably sourced from our trusted purveyors & only the best fisheries. Enjoy our weekly selections, knowing each oyster supports healthy ocean ecosystems.

Try Humble Hama Hama's

BITES \$9

- ROSE**
prosecco, vinegar, shallots
- CUCUMBER**
pickled cucumber, vinegar, shallots
- MICHELADA**
clamato, tajin, citrus,
- DUMPLING**
soy sauce, sesame oil, chili crisp, vinegar

Choose 3 Mignonettes

oysters

Shots \$9

- BUBBLY**
house bubbles & a fresh schuck
- MICHELADA**
volcan tequila, clamato, tajin, oyster
- WHALE WATCHING**
whale gin, italicus bergamot, oyster

Chefs Oyster Pick

FANCY

- WAYGU** 15
wagyu strip, shrimp, caviar, chili aioli
- TARTAR** 11
chopped tuna, tobiko, thai chili, mignonette
- CEVICHE** 9
ceviche, cilantro, tomato avocado salsa
- CRAB CAKE** 12
crab/shrimp mix, breadcrumbs, baked
- SPAINARD** 9
chorizo, brown butter, parmesan, panko

Chef made for you

SCHUCKING TODAY

- hama hama wellfleet kusshi**
- fanny bay miyagi laguna**
- bay blue point kumamoto**
- belon baywater sweet**
- paradise cove el chingnon**
- olympia pink moon glidden**
- point Rincon de ballenas**
- glidden point malaspina**

Ask what's shucking

SHRIMP CEVICHE

15
Gulf prawn, tomatoes, shaved red onion & cucumber, jicama, watermelon radish, tomatillo-avocado salsa, cilantro, chili flakes, lemon zest, blue corn chips

SCALLOP CRUDO

17
Hokkaido Scallop slivered, topped with caviar, vin, asian cucumber salad, slices of fresno chilis sprinked with furikaki, sea salt

TUNA CARPACCIO

16
Ahi Tuna loin slivers pounded thin, topped with crispy capers, fresh chives cava vinaigrette, olive oil, sea salt, chives. Served with bread

SPANISH OCTOPUS

18
Mediterranean Octopus poached in olive oil topped with chives, sea salt, toast

SIDES 9

Great stuff to make it all greater! Try to pick

- POMME PUREE**
best mashed ever, & gruyere
- BROCCOLINI**
miso butter, garlic confit, lemon
- CHARRED CABBAGE**
dumpling sauce, furikaki
- CRISPY POTATOES**
garlic oil, parmesan, chives
- ELOTE**
corn, tajin, feta, spicy mayo
- SMALL SALAD**
romaine, arugula, tomato, onion

* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food-borne illness * * We are not an allergen-free facility. As such, we cannot guarantee that any item is free of any allergen *



ASK FOR BIG POUR 9OZ

BUBBLES & THE REST

WORLD CLASS CHOICES AT HUMBLE PRICES

SAY BIG POUR 50% MORE SAVE

CRISP & CRUSHABLE

FRUIT FORWARD | JUICY | QUENCHING

			GL BTL
GUENOC	SAUV BLANC	NAPA	9 34
WHITEHAVEN	SAUV BLANC	MARLBOROUGH	12 46
FROGS LEAP	SAUV BLANC	NAPA	16 59
MAN FAMILY	CHENIN BLANC	SOUTH AFRICA	39
EMILE BEYER	PINOT BLANC	ALSACE	14 54
JERMANN	PINOT GRIGIO	FRIULI	12 49
BANFI S. ANGELO	PINOT GRIGIO	TUSCANY	9 34
FEUDI DI GREGORIO	FALANGHINA	CAMPANIA	10 38
PASQUA R&J BIANCO	SOAVE	VENETO	12 46
LA CANA	ALBARINO	SPAIN	57
CALAFURIA	ROSE	SPAIN	49
SHALLOW SEAS	ROSE	WILLAMETE	49
L'ACOTE	ROSE	PROVENCE	11 39

Rich & Brioche

CREAMY | WEIGHTY | TOASTY | FULL

			GL BTL
DELILLE	CHALEUR BLANC	WASHINGTON	62
EMILE BEYER	GEWURZTRAMINER	ALSACE	69
TESORO SOLOSOLE	VERMENTINO	TUSCANY	11 42
LE GRAND NOIR	CHARDONNAY	PAYS D'OC	9 34
TREFETHEN	CHARDONNAY	NAPA	14 54
LATOUR ARDECHE	CHARDONNAY	ARDECHE	14 54
FROGS LEAP	CHARDONNAY	NAPA	19 74
FLOWERS	CHARDONNAY	SONOMA	79

ONE NIGHT STAND

INTERESTING | UNEXPECTED | SATISFYING

			GL BTL
BISCAYE BAIE	SAUV BLANC	BORDEAUX	44
NICOLAS MILLET	SANCERRE	SANCERRE	19 74
TORNATORE	ETNA BIANCO	SICILY	16 64
LOIMER LOIS	GRUNER VELTLINER	AUSTRIA	49
J&H SELBACH	RIESLING	MOSEL	11 42
FLORES	PICPOUL DE PINET	SOUTH FRANCE	12 46
TXOMIN	TXAKOLINA	SPAIN	12 46
TENUTA CASTELLA	PORTICELLO	SICILY	14 54
CASTELL FRANKEN	SILVANER	GERMANY	74
DIATOM	CHARDONNAY	SANTA BARBARA	49
SCHALLER	CHABLIS	BURGUNDY	16 62
DELAS VIOGNIER	BLEND	COTES DE RHONE	44

CHAMPAGNE

			GL BTL
VEUVE CLICQUOT	PNoir/Chard/PMeunier	RIEMS	29 99
PHILIPPONNAT	Pinot Meunier	MAREUIL	129
DOYARD VENDÉMIAIRE	Blanc de Blanc	VERTUS	139
HENRIOT	Souverain	RIEMS	18 89
DUVAL LEROY	Blanc de Blanc	COTE DE BLANCS	199
MOUTARD	Chard/PNoir/PMeunier	COTE DES BAR	22 85
NOMINE RENARD	Chard/PMeunier/PNoir	COTE DE BLANCS	99
DUVAL LEROY	Chard/PNoir	CHOUILLY	89

NORTH AMERICA

			GL BTL
STANFORD	PNoir/PBlanc/Chard	CALIFORNIA	9 34
SCHRAMSBERG mirabelle	Chard/Pinot Noir	CARNEROS	89
THE DIVER	Chard/SBlanc/Gewurtz	CALIFORNIA	11 39
IRON HORSE	Pinot Noir/Chard	SONOMA	79
BANSHEE 10 of cups	Chard/PNoir/PMeunier	SANTA BARBARA	59
J VINEYARDS	Chard/PNoir/PMeunier	RUSSIAN RIVER	76
ROEDERER	Chard/Pinot Noir	ANDERSON VALLEY	13 59
SCHAFFENBERGER	Chard/Pinot Noir	MENDICINO	59

WORLD SPARKLINGS

			GL BTL
DR LOOSEN	Riesling	MOSEL, GER	15 58
KILDA	Cuvee	AUSTRALIA	9 35
TAPIZ	Torrontes	ARGENTINA	12 43
SZIGETI	Gruner Veltliner	AUSTRIA	59
JANSZ PREMIUM	CUVEE	TASMANIA	76
FERRARI Rose	375ML	ITALY	59
ANTICA-FRATA	Chard/Pinot Noir	ITALY	29 89
CLETO	Lambrusco /Red	ITALY	13 45
KITSU KURA	Sparkling Sake	JAPAN	49

CREMANT

			GL BTL
CHARLES ROUX	Chardonnay	BURGUNDY	9 34
ST HILAIRE	Blanquette	LIMOUX	39
CAMILLE BRAUN	Pinot Blanc	ALSACE	17 68
ALBERT BICHOT	Chardonnay/Pinot Noir	BURGUNDY	56
J DE VILLEBOIS	Cab Franc/Chard/CheninB	LOIRE	59
LES GLORIES	Chard/CheninB/PinotN	LOIRE	69

CAVA

			GL BTL
VILARNAU	Macabeo/Parellada	BARCELONA	12 43
SEGURA	Macabeo/Parellada	PENEDES SPAIN	76
GRAMONA	Corpinnat	PENEDES SPAIN	59

PROSECCO

			GL BTL
LUCA PARETTI	Glera	VENETO	9 44
PASQUA DOC	Glera	TREVISIO	59

ROSE BUBBLES

			GL BTL
DECOY (by Duckhorn)	PMeunier/PNoir/Chard	CALIFORNIA	17 69
CAMILLE BRAUN	Pinot Noir	ALSACE	69
CHARLES ROUX	Chard/Pinot Noir	CREMANT	9 34
NAONIS	Pinot Noir/Glera	FRIULI	49
BILLECART SALMON	PMeunier/PNoir/Chard	CHAMPAGNE	199
ADELSHEIM	Chard/Pinot Noir	OREGON	169
LAURENT PIERRER	Pinot Noir	CHAMPAGNE	149
LUBANZI	Shiraz/Grenache/Mourvedre	SOUTH AFRICA	39
PASQUA	Pinot Nero/Glera	TREVISIO	49

CHAMPAGNE CHLUSH \$9
FROZEN CHAMPAGNE TOUCH OF CITRUS NOTES

SPRITZES

12

- HUMBLE BASIL**
Gray Whale Gin, Chateau, Lichi, Fevertree lime yuzu & prosecco
- HUMBLE GRAPEFRUIT**
A twist on the Aperol Spritz with Fevertree grapefruit & prosecco
- HUMBLE PASSIONFRUIT**
Bacardi with passionfruit and Giffard Mangue topped w/ bubbles

LIVE A LITTLE

CAVIAR OYSTER \$29
Fresh shucked & your choice of chaser
VEUVE CLICQUOT YL 3 oz
BELVEDERE 10 OR OBAN LITTLE BAY 1 1/2 oz

BELVEDERE 10 VESPER \$29
Belvedere 10 & Empress Indigo Gin, Lori Vermouth & lemon twist Perfection!

COVE

15

- COCKTAILS AVIATION**
Empress Gin, Violette and lavender, shaken straight up, bubbles finish
- COCKTAILS SAZERAC**
Bold classic, Applewood Rye, Absinthe, bitters, agave & a twist.
- COCKTAILS HUMBLE ESPRESSO**
Mr Black espresso liqueur, Applewood Rye, Liqueur 43, Baileys

SILKY & FINESSE

RED FRUIT | LIGHT | RIPE | SMOOTH

			GL BTL
LE GRAND	PINOT NOIR	PAYS D'OC	9 34
ELIZABETH ROSE	PINOT NOIR	NAPA	57
ALBERT BICHOT	PINOT NOIR	BURGUNDY	79
BANSHEE	PINOT NOIR	SANTA BARBARA	46
ZD CELLARS	PINOT NOIR	CARNEROS	19 74
ENROUTE (FAR NIENTE)	PINOT NOIR	RUSSIAN RIVER	89
DOMAINE FAGOLET	GAMAY	BEAUJOLAIS	65
BADIA AL COLLE	CHIANTI	TUSCANY	9 34
LES PINS ROCHETTES	CAB FRANC	LIORE VALLEY	49

LUSH & LARGE

DARK FRUIT | INTENSE | COMPLEX | WEIGHTY

			GL BTL
CHELSEA GOLDSCHMIDT	MERLOT	NAPA	15 57
PASQUA R&J	ROSSO	VENETO	46
FLYCATCHER (Frogs Leap)	RED BLEND	NAPA	16 64
SLINGSHOT CELLARS	CAB SAUV	NORTH COAST	49
SPOKEN WEST	CAB SAUV	CALIFORNIA	9 34
AUSTIN HOPE*	CAB SAUV (1L*)	PASO ROBLES	17 89 1L
ELIZABETH ROSE	RED BLEND	NAPA	59
RABBLE	CAB SAUV	PASO ROBLES	54
FROGS LEAP	CAB SAUV	NAPA	25 99

OUTRAGEOUS MOUTHFUL

INTERESTING | EARTHY | DEPTH | TANNIN

			GL BTL
GUENOC	PETIT SIRAH	NAPA	9 34
VIETTI	BARBERA D'ASTI	PIEDMONT	59
SARTORI	MONTEGRADELLA	VALPOLICELLA	11 42
TAPIZ	MALBEC	MENDOZA	39
DUCKHORN	CAB	NAPA	105
XARA	GARNACHA	MANCHUELA	49
LOPEZ DE HARO	TEMPRANILLO	RIOJA	13 49
UNSHACKLED	ZIN BLEND	NAPA	14 54
LUCENTE	SUPER TUSCAN	MONTALCINO	69
GROTH	OAKCROSS	OAKVILLE	149

CHAMPANGE SANGRIA \$11
Champagne, Bubbles, Chateau and a citrus blend of tropical fruit & our frozen Champagne top off



LOW TIDE EVERYDAY TIL 5PM

BITES

\$9

- SLIDERS & SOCIAL
- BELGIAN WAFFLE & CAVIAR
- SMOKED SALMON DIP

\$14

- MICHELADA CEVICHE
- CAVIAR NACHOS

\$39

BUCKET & BOTTLE
12 assorted oysters & bottle of CREMANT Blanc de Blanc or Sparkling Rose

SPRITZ

\$6

- PASSIONFRUIT SPRITZ
- GRAPEFRUIT SPRITZ
- CHAMPAGNE SANGRIA

VINOS

\$6

- HOUSE BUBBLES
- HOUSE WHITE
- HOUSE RED



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