



# SEAFOOD PARLOR <sup>FOR</sup> LADIES & GENTLEMEN

LUXE BRUNCH  
COMING SOON  
ASK SERVER



## GREAT BEGINNINGS

- FAY** PAN TOMATE 9  
Spanish farmer bread rubbed with fresh 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 with 2 large Argentine 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 KETTLE CHIPS 19  
Kettle chips topped with lime crema, chili aioli, 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 SESAME HUMMUS 15  
Uniquely prepared with black tahini & black sesame, middle eastern spices with cucumber, heirloom tomato, red onion slivers, feta & EV00
- FAY** SHRIMP SCAMPO 17  
Gulf Prawns from our steam kettles with heirloom tomatoes, roasted garlic in a classic caper, brown butter, white wine sauce & 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 \*Reg Caesar 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 crumbles

### 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 <i>Manilla clams &amp; Spanish chorizo in a broth of cava, lemon, grainy mustard, chili flakes, butter &amp; parsley over capellini</i>	CAJUN SHRIMP & ANGEL HAIR <i>Argentine red shrimp in a light cajun cream with shallots, garlic &amp; capellini pasta with chili flakes, chives &amp; lemon</i>
THAIGREEN CURRY & MUSSELS <i>East Coast mussels in coconut green curry sauce, shallots, roasted garlic, scallions, chili flakes, lemon zest with purple rice</i>	<b>FAY</b> HUMBLE CHICKEN CURRY <i>Free range chicken marinated in our yellow curry sauce and citrus finished with chives, chili flakes &amp; purple rice</i>

BOUILLABAISE 31  
*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*

### 12 HR SHORT RIB 24 AND TURF 39

*FRJ-SAT while it lasts*

*Overnight braised Angus short rib, mashed potato puree, demi glace, finished with fresh chives and flakes of sea salt*

*10oz of Prime Rib Angus beef sliced thin, over our house croissant, toasted, served with pomme puree, chives, chipotle hollandaise & jus*

- FAY** SHORT RIB FRENCH DIP 19  
Short rib braised overnight on our rustic bread, spicy mayo, gruyere & mozzarella cheese, caramelized onions served with a side of jus
- LOBSTER SHRIMP ROLL 29  
Fresh east coast lobster 1/2 tail with Argentine shrimp & gulf prawns butter poached in our house baked croissant, lemon zest & hollandaise sauce perfection (no knuckle & claw scraps in mayo here!)
- WAGYU HUMBLE \* 21  
8oz Wagyu coarse grind, prime cut bacon, onion prosecco gastrique, house dijonnaise aioli, arugula, melted gruyere sea salted brown butter bun

## oysters our way

- SUSTAINABLE SEAFOOD**
- FAY** HALIBUT CHEEKS 32  
Forno roasted halibut in miso butter over our charred red cabbage in dumpling sauce, wild baby mushrooms finished with micro arugula, lemon & furikaki
  - HOKKAIDO SCALLOPS 29  
Hokkaido scallops in a bright lemon sauce with garlic confit topped with crispy capers, chives, chili oil, lemon zest with purple rice
  - SEAFOOD LASAGNA 21  
Fresh Pasta sheets folded around Argentine shrimp, gulf prawns, surimi & gruyere cheese, plated over red & white parmesan cream & calabrian sauce
  - CRAB TODAY (ask server) MP  
We buy the best product available at the time and create the dish around the starring Crab itself. Ask your server which star (King, Dungeness, Snow...)
  - LOBSTER & MORE DINNER 45  
East coast lobster tail, Hokkaido scallops, Argentine shrimp & Gulf prawns poached in butter & EV00 over forbidden rice finished with chives, sel de mer & sides of cho-gochujang & chipotle hollandaise

## COLD PLATES

- 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 Scallops raw thin slices in a ponzu asian dumpling sauce and sprinkled with furikaki and sea salt with a pickled cucumber onion salad
- FAY** 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<br>best mashed ever with gruyere      | BROCCOLINI<br>miso butter, garlic confit, lemon |
| CHARRED CABBAGE<br>dumpling sauce, furikaki       | CRISPY POTATOES<br>garlic oil, parmesan, chives |
| <b>FAY</b> ELOTE<br>corn, tajin, feta, spicy mayo | SMALL SALAD<br>romaine, arugula, tomato, onion  |

<h3>HUMBLE OYSTERS</h3> <p>Are carefully selected for freshness and sustainably sourced from our trusted purveyors &amp; only the best fisheries &amp; farms. Enjoy our weekly selections knowing each oyster supports healthy ocean ecosystems.</p> <p><i>Try Humble Hama Hama's</i></p>	<h3>OYSTER BITES \$9</h3> <p>Sweet buttery Hama Hama Petite Oysters exclusively from Hood Canal WA chef prepared fresh today</p> <table border="0"> <tr> <td>ROSE * prosecco, shallots</td> <td>MICHELADA * clamato, tajin, citrus</td> </tr> <tr> <td>CUCUMBER * pickled cucumber</td> <td><b>FAY</b> DUMPLING * soy, sesame, chili crisp</td> </tr> </table> <p><i>Choose any 3 for \$9</i></p>	ROSE * prosecco, shallots	MICHELADA * clamato, tajin, citrus	CUCUMBER * pickled cucumber	<b>FAY</b> DUMPLING * soy, sesame, chili crisp	<h3>CAVIAR OYSTER \$29</h3> <p>INCLUDES a LUXE Drink choice below:</p> <table border="0"> <tr> <td>VEUVE CLICQUOT YL</td> <td>3 oz</td> </tr> <tr> <td>BELVEDERE 10 (vodka)</td> <td>1 1/2 oz</td> </tr> <tr> <td>OBAN Little Bay (scotch)</td> <td>1 1/2 oz</td> </tr> </table> <p><i>Choose your Libation</i></p>	VEUVE CLICQUOT YL	3 oz	BELVEDERE 10 (vodka)	1 1/2 oz	OBAN Little Bay (scotch)	1 1/2 oz	<h3>FANCY OYSTERS</h3> <table border="0"> <tr> <td>WAGYU * 15 wagyu strip, shrimp, caviar, chili aioli</td> </tr> <tr> <td>TARTAR * 11 chopped tuna, tobiko, thai chili, mignonette</td> </tr> <tr> <td>CEVICHE * 9 ceviche, cilantro, tomatillo-avocado salsa</td> </tr> </table> <p><i>Chef made for you</i></p>	WAGYU * 15 wagyu strip, shrimp, caviar, chili aioli	TARTAR * 11 chopped tuna, tobiko, thai chili, mignonette	CEVICHE * 9 ceviche, cilantro, tomatillo-avocado salsa	<h3>Oyster &amp; Shot 9</h3> <table border="0"> <tr> <td>BUBBLY * house bubbles &amp; a fresh schuck</td> </tr> <tr> <td>MICHELADA * volcan tequila, clamato, tajin, oyster</td> </tr> <tr> <td>WHALE WATCHING * whale gin, italicus bergamot, oyster</td> </tr> </table> <p><i>Chefs Oyster Pick</i></p>	BUBBLY * house bubbles & a fresh schuck	MICHELADA * volcan tequila, clamato, tajin, oyster	WHALE WATCHING * whale gin, italicus bergamot, oyster
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\* Consuming raw or uncooked 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 90Z

# BUBBLES & LIBATIONS

WORLD CLASS CHOICES AT HUMBLE PRICES

SAY BIG POUR 50% MORE SAVE

## RED SILKY & FINESSE

RED FRUIT | LIGHT | RIPE | SMOOTH

LE GRAND NOIR	PINOT NOIR	PAYS D'OC	GL   BTL
ELIZABETH ROSE	PINOT NOIR	NAPA	9 34
ALBERT BICHOT	PINOT NOIR	BURGUNDY	79
BANSHEE	PINOT NOIR	SANTA BARBARA	12 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

CHELSEA GOLDSCHMIDT	MERLOT	NAPA	GL   BTL
PASQUA R&J	ROSSO	VENETO	15 57
FLYCATCHER (Frogs Leap)	RED BLEND	NAPA	46
SLINGSHOT CELLARS	CAB SAUV	NORTH COAST	16 64
SPOKEN WEST	CAB SAUV	CALIFORNIA	13 49
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

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

**CHAMPAGNE CHLUSH \$9**  
FROZEN CHAMPAGNE, TOUCH OF CITRUS NOTES

**MARIPOSA VESPER \$29**  
Belvedere 10 & Empress Indigo Gin, Lofi Vermouth, lemon twist, UP!

## NORTH AMERICA

STANFORD	PNoir/PBlanc/Chard	CALIFORNIA	GL   BTL
SCHRAMSBERG mirabelle	Chard/Pinot Noir	CARNEROS	9 34
THE DIVER	Chard/SBlanc/Gewurtz	CALIFORNIA	89
IRON HORSE	Pinot Noir/Chard	SONOMA	11 39
BANSHEE 10 of cups	Chard/PNoir/PMeunier	SANTA BARBARA	79
J VINEYARDS Cuvee 20	Chard/PNoir/PMeunier	RUSSIAN RIVER	59
ROEDERER	Chard/Pinot Noir	ANDERSON VALLEY	76
SCHARFFENBERGER	Chard/Pinot Noir	MENDICINO	13 59
			59

## CREMANT

GERARD BERTRAND	Chard/Chenin/PNoir	LIMOUX	GL   BTL
CHARLES ROUX	Chardonnay	BURGUNDY	11 42
ST HILAIRE	Blauquette	LIMOUX	9 34
CAMILLE BRAUN	Pinot Blanc	ALSACE	39
ALBERT BICHOT	Chardonnay/Pinot Noir	BURGUNDY	17 68
J DE VILLEBOIS	Cab Franc/Chard/CheninB	LOIRE	56
LES GLORIES	Chard/CheninB/PNoir	LOIRE	59
			69

## CHAMPAGNE

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

## CAVA

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

## PROSECCO

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

## ROSE BUBBLES

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

## WORLD SPARKLINGS

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

## WHITE CRISP & CRUSHABLE

FRUIT FORWARD | JUICY | QUENCHING

GUENOC	SAUV BLANC	NAPA	GL   BTL
WHITEHAVEN	SAUV BLANC	MARLBOROUGH	9 34
FROGS LEAP	SAUV BLANC	NAPA	12 46
MAN FAMILY	CHENIN BLANC	SOUTH AFRICA	16 59
EMILE BEYER	PINOT BLANC	ALSACE	39
JERMANN	PINOT GRIGIO	FRIULI	14 54
BANFI S. ANGELO	PINOT GRIGIO	TUSCANY	12 49
FEUDI DI GREGORIO	FALANGHINA	CAMPANIA	9 34
PASQUA R&J BIANCO	SOAVE	VENETO	10 38
LA CANA	ALBARINO	SPAIN	12 46
CALAFURIA	ROSE	ITALY	57
SHALLOW SEAS	ROSE	WILLAMETE	49
L'ACOTE	ROSE	PROVENCE	13 49
			11 39

## Rich & Brioche

CREAMY | WEIGHTY | TOASTY | FULL

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

## ONE NIGHT STAND

INTERESTING | UNEXPECTED | SATISFYING

BISCAYE BAIE	SAUV BLANC	BORDEAUX	GL   BTL
NICOLAS MILLET	SANCERRE	SANCERRE	44
TORNATORE	ETNA BIANCO	SICILY	19 74
LOIMER LOIS	GRUNER VELTLINER	AUSTRIA	16 64
J&H SELBACH	RIESLING	MOSEL	49
FLORES	PICPOUL DE PINET	SOUTH FRANCE	11 42
TXOMIN	TXAKOLINA	SPAIN	12 46
TENUTA CASTELLA	PORTICELLO	SICILY	46
CASTELL FRANKEN	SILVANER	GERMANY	14 54
DIATOM	CHARDONNAY	SANTA BARBARA	74
SCHALLER	CHABLIS	BURGUNDY	49
DELAS VIOGNIER	BLEND	COTES DE RHONE	16 62
STEFANO	MOSCATO (1/2 bottle*)	D'ASTI	44
			9 16*

## LIBATIONS

### SPRITZES

BASIL  
Gray Whale Gin, Chareau, Lichi, Fevertree lime yuzu & prosecco

APEROL GRAPEFRUIT  
A twist on the Aperol Spritz with Fevertree grapefruit & prosecco

PASSIONFRUIT  
Bacardi with passionfruit and Giffard Mangue topped w/ bubbles

CHAMPAGNE SANGRIA  
Bubbles, Chareau, citrus blend, & our frozen Champagne top off

### COCKTAILS

AVIATION  
Empress Indigo Gin, Violette Giffard lavender infused, bubbles finish

SAZERAC  
Bold classic, Sagamore Rye, Absinthe mist, bitters, agave & a twist, UP!

ISLAND MARG (SKINNY)  
Casamigos Blanco, fresh citrus, splash of Aperol, black salt rim

HUMBLE ESPRESSO  
Mr Black espresso liqueur, Sagamore Rye, Licor 43, Baileys

### MOCKTAILS

STEWARDESS  
Blueberry, lime, topped with Fevertree sparkling lemonade

BOSUN  
Non-alcoholic Aperol, peach, coconut, topped with Fevertree grapefruit

CAPTAIN'S WATCH  
Non-alcoholic Aperol, Spritz de Conte and Fevertree grapefruit

MEXICAN SODAS  
Coca Cola, Sprite

LOW TIDE EVERYDAY TIL 5 PM

## BITES

\$9

- BELGIAN WAFFLE & CAVIAR
- SMOKED SALMON DIP
- OYSTER BITES (4 PCS)

\$14

- MICHELADA CEVICHE
- CAVIAR NACHOS
- SLIDERS & SOCIAL

\$39 ALL DAY MON/TUE

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

\$6

- CHAMPAGNE SANGRIA
- GRAPEFRUIT SPRITZ
- SOCIAL SODA

## VINOS

\$6

- SOCIAL BUBBLES
- SOCIAL WHITE
- SOCIAL RED

HUMBLEOYSTERBAR.COM

