



DINNER

Starters

ESPRESSO PRAWNS* – zesty spices, tiger prawns, espresso bean & butter sauce over house polenta 11.99

SANDMAN WRAPPED PRAWNS* – surf meets turf with skewers of prosciutto wrapped prawns on citrus soy field greens 12.99

CALAMARI STEAK STRIPS – buttermilk marinade, cajun breading and lightly fried served with garlic aioli 13.99

FLANK SKEWERS – house marinated flank steak skewers, grilled with a citrus soy glaze on a nest of greens 10.99

CHICKS N PICS – a house twist on popcorn chicken, marinated in buttermilk with honey mustard & sprinkled with dill pickles 9.99

MUSHROOM SCAMPI* – button mushrooms and onions with sherry, fresh herbs, garlic & parmesan 9.99 w/bay shrimp 12.98

CHARCUTERIE BOARD* – Sopresetta, prosciutto, marinated cheese curds, smoked gouda, marinated mushrooms, pickled veggies & crackers with mustard cherry compote 19.99

BAKED OYSTER HOUSE DELICACIES 11.99

3 Pacific oysters baked to a bubbly deliciousness with your choice of toppings

Rockefeller – classic preparation: spinach, onions, parm & pernod bread crumbs

Bacon Blue – full flavored with bacon and blue cheese sauce

Benedict – Canadian bacon, tabasco, topped with hollandaise & black olives

GF STEAMERS YOUR WAY 1lb - 15.99 1.5lb - 20.99

NW Classic – mirepoix, garlic, lemon, white wine & butter emulsion

Spanish – chorizo, onion, garlic, spanish paprika & tomato broth

Thai – mirepoix, cilantro, lime & coconut curry broth

GF FRESH SEAFOOD COCKTAILS GF

CRAB 14.99 **SHRIMP** 9.99 **PRAWN** 11.99
TRIO 14.99

From the Garden

House Made Dressings: 1000 island, ranch, blue cheese, ginger vinaigrette, balsamic, tomato vinaigrette, stone ground honey mustard

HOUSE SALAD* – mixed greens, cucumbers, tomatoes, carrots & croûtons with your choice of dressing 5.99

CAESAR – fresh chopped romaine, herb croûtons, parmesan cheese, tossed in our creamy caesar dressing small 5.99 large 9.99

GF CLASSIC LOUIE – shredded iceberg, black olives, tomatoes, eggs & asparagus

your choice of: **BAY SHRIMP** small 11.99 large 17.99 **CRAB** small 18.99 large 26.99 **COMBO** small 17.99 large 24.99

GF OLY WEDGE – wedge of fresh iceberg, bacon, tomato, blue cheese crumbles & drizzled with zesty blue cheese dressing 6.99

STEAK SALAD – with blue cheese crumbles, mixed greens tossed in balsamic with asparagus, tomato, red, onion 14.99

GF COBB SALAD* – roasted chicken, bacon, egg, tomato, olives & blue cheese crumbles on chopped lettuce small 11.99 large 16.99

ADD TO ANY SALAD **BAY SHRIMP** 2.99 **DUNGENESS CRAB** 1oz 3.99/ 2oz 6.99 **PRAWNS (3)** 4.99
or **ENTREE** **Grilled or Blackened: SALMON** 5.99 **CHICKEN** 3.99 **FLANK STEAK** 6.99

Olympia Oyster House proudly presents

OYSTER HOUSE STEW

classic & elegant preparation, onions, celery,
1/2 & 1/2, pepper, pernod & tarragon, served with garlic bread
cup 8.99 bowl 15.99 add oyster 2.50 ea

CLAM CHOWDER

Olympia Oyster House clam chowder,
creamy, zesty goodness!
cup 6.49 bowl 8.49 cup with entree 4.99

SEAFOOD BOIL*

classic boil with chorizo, dungeness crab segment, prawns, clams, bay scallops, baby reds & corn cobettes
all tossed in a rich seafood beer broth 24.99 **enjoy family style for 2** or more 22.99 per person

OYSTER HOUSE DINNER*

7 fresh local oysters, lightly dusted & fried,
salt n pepper & dill, cajun or **southern corn meal fried**, vegetables & choice of starch 19.99

SEAFOOD BOUILLABAISSE*

prawns, bay scallops, clams, salmon & cod all stewed together with onion, celery, tomato & carrot,
in a delicate saffron broth 23.99

*INDICATES THIS ITEM CAN BE MADE GLUTEN FREE - JUST ASK YOUR SERVER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Best Baskets in Town

All baskets are made with fresh seafood & served with fries and coleslaw

OYSTER 16.99 **PRAWN** 14.99 **CLAM** 13.99

BUDD INLET PLATTER - oysters, prawns, clams & cod 21.99

FISH & CHIPS YOUR WAY

NW Salmon

2pc 16.99 3pc 22.99

Alaskan Halibut

2pc 20.99 3pc 26.99

Pacific Ling Cod

2pc 14.99 3pc 18.99

CHOOSE: Well 80 dark beer Battered or Panko Style

From the Sea

FRESH NW SALMON* 22.99

ALASKAN HALIBUT* 27.99

ALASKAN COD* 16.99

choose your favorite & how you like it prepared

GRILLED or BLACKENED

served with fresh vegetables and choice of starch

DRUNKEN CHEF* 23.99

house specialty, blackened rubbed prawns, scallops, salmon & cod with bacon, mushrooms, scallions & a rum cream sauce over rice pilaf

TEQUILA LIME PRAWNS* 19.99

large prawns, onion, mushroom, & limes all sautéed with a zesty house seasoning. Finished with a light tequila butter sauce & topped with pico. Rice pilaf

From the Land

12oz CENTER CUT, RIB EYE* 31.99

classically grilled or house blackened, balsamic drizzle

HOPE ISLAND FLANK STEAK 18.99

hand cut and Asian marinated, grilled then thinly sliced topped with pico de gallo

OYSTER HOUSE CHICKEN 17.99

pan seared chicken breast, sliced prosciutto, smoked gouda & house hollandaise

Pasta

FETTUCCINE ALFREDO 11.99

mushroom, onion, spinach, basil, parmesan & tomatoes with garlic bread

CHEESY MAC 13.99

smoked gouda, parmesan & cheddar in a creamy sauce on penne, topped with bacon served with garlic bread

VEGETABLE PENNE PASTA 13.99

mushrooms, asparagus, artichokes, tomatoes all tossed in a hearty marinara sauce with garlic bread

Add to your Pasta grilled or blackened **salmon** 5.99 – **chicken** 3.99 – **1/2 lb clams** 5.99 – **seafood** 8.99

Daily sides...boiled baby reds, mashed potatoes, bakers, rice pilaf, creamy polenta & battered french fries
available as your choice of starch or as a side for \$4

Sandwiches & Tacos

TOTTEN Po BOY

French baguette, house remoulade, shredded lettuce, sliced tomato, southern style cornmeal dusted
oyster 15.99 or **prawn** 13.99

SURF OR TURF HOUSE TACOS

corn & flour blend tortillas shredded cabbage, cheddar cheese, pico de gallo & chipotle creme fraiche
cod 13.99 – **oyster** 15.99 – **shrimp** 13.99
steak 14.99 – **chicken** 11.99 – **veggie** 9.99
(GF) lettuce wrap available for gluten free option

All sandwiches, tacos and burgers are served with fries or you may substitute a side salad, caesar or any side starch for 2.99 or chowder for 3.99

Burgers

HAMMA HAMMA 1/2 LB CHEDDAR BURGER* 12.99

all natural beef patty simply grilled with house seasoning, lettuce, tomato, onion & mayonnaise on a brioche bun

Add for \$2ea.

BACON - SAUTEED MUSHROOMS or ONIONS - EXTRA PATTY

Add extra cheese for \$1

CRISPY FILET OF FISH*

COD 11.99 - **HALIBUT** 15.99 - **SALMON** 13.99

panko breaded, lettuce, tomato, onion & tartar on a brioche bun

GOUDA CHICKEN BURGER* 11.99

grilled chicken breast, smoked gouda, lettuce, tomato, onion & mayonnaise on a brioche bun

We appreciate your comments and suggestions. Please let us know in a comment card so that we can continue to grow into the Olympia Oyster House you all knew and loved. We want our community to be a part of history with us!



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