

Oysters Rockefeller

Oysters baked with fresh spinach, Pernod, bacon and hollandaise sauce. 14.

Blue Cheese Oysters

Hood Canal oysters topped with Oregon blue cheese breadcrumbs and baked. 13.

Pan Fried Oysters

With Elliott's special recipe tartar sauce and Jack Daniel's dipping sauce. 14.

Pacific Oysters (*Crassostrea gigas*)

Originally from Japan, widely cultivated in the Northwest since the 1920's. Different growing areas and methods allow Elliott's to bring these to you at the peak of their season.

Washington Pacific Sampler

1/2 Dozen. 13. | 1 Dozen. 23.

- | | | | |
|--|---|--|---|
| <input type="checkbox"/> Baywater Sweet
Hood Canal, WA
Rack and Bag | <input type="checkbox"/> Eagle Rock
South Sound, WA
Beach | <input type="checkbox"/> Little Skookum
South Puget Sound, WA
Bag to Beach | <input type="checkbox"/> Quilcene
North Hood Canal, WA
Beach |
| <input type="checkbox"/> Barron Point
South Sound, WA
Beach | <input type="checkbox"/> Eld Inlet
South Sound, WA
Beach | <input type="checkbox"/> Mirada
Hood Canal, WA
Beach | <input type="checkbox"/> Sisters Point
Hood Canal, WA
Bag to Beach |
| <input type="checkbox"/> Calm Cove
Hood Canal, WA
Bag to Beach | <input type="checkbox"/> Gold Creek
Hood Canal, WA
Bag | <input type="checkbox"/> Otter Cove
Strait of Juan de Fuca, WA
Beach | <input type="checkbox"/> Snow Creek
Port Angeles, WA
Suspended Bag |
| <input type="checkbox"/> Chelsea Gems
Eld Inlet, WA
Beach | <input type="checkbox"/> Hama Hama
Mid Hood Canal, WA
Beach | <input type="checkbox"/> Pebble Beach
West Hood Canal, WA
Rack and Bag | <input type="checkbox"/> Sun Hollow
South Hood Canal, WA
Beach |
| <input type="checkbox"/> Dabob Bay
North Hood Canal, WA
Beach | <input type="checkbox"/> Henderson Inlet
South Puget Sound, WA
Beach | <input type="checkbox"/> Penn Cove Select
Whidbey Island, WA
Beach/Suspended Tray | <input type="checkbox"/> Sweetwater
Lopez Island
Beach |
| <input type="checkbox"/> Deer Creek
Hood Canal, WA
Beach | <input type="checkbox"/> Jorstad Creek
North Hood Canal, WA
Rack and Bag | <input type="checkbox"/> Pickering Passage
South Sound, WA
Beach | <input type="checkbox"/> Totten Inlet
South Puget Sound, WA
Bag to Beach |

Canadian Pacific Sampler

1/2 Dozen. 18. | 1 Dozen. 28.

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|---|---|---|---|
| <input type="checkbox"/> Deep Bay
Strait of Georgia, BC
Suspended | <input type="checkbox"/> Effingham Inlet
Barkley Sound, BC
Suspended | <input type="checkbox"/> Fanny Bay
East Vancouver Is, BC
Beach | <input type="checkbox"/> Malaspina
Strait of Georgia, BC
Beach |
| <input type="checkbox"/> Denman Island
East Vancouver Island, BC
Beach | <input type="checkbox"/> Golden Mantle
East Vancouver Island, BC
Suspended | <input type="checkbox"/> Kusshi
Vancouver Island, BC
Suspended | <input type="checkbox"/> Nootka
NW Vancouver Island, BC
Beach |

European Flat Oyster (*Ostrea edulis*)

Originally from the Belon river in Brittany France. This oyster was introduced to the United States in 1947.

1/2 Dozen. 20. | 1 Dozen. 30.

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| <input type="checkbox"/> Sweetwater Flat
Lopez Island, WA
Subtidal Lagoon | <input type="checkbox"/> Deep Bay Flats
Vancouver Island, BC
Suspended Tray |
|--|--|

Eastern Oyster (*Crassostrea virginica*)

Some of East coast oysters we feature are now being grown here on the West coast.

1/2 Dozen. 20. | 1 Dozen. 30.

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> Island Creek
Duxbury Bay, MA
Free Range | <input type="checkbox"/> Totten Virginica
Totten Inlet, WA
Beach | <input type="checkbox"/> Humboldt Bay
Eureka, CA
Long Line | <input type="checkbox"/> South Sound
South Sound, WA
Rack and Bag |
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Olympia Oyster (*Ostrea lurida*)

Once nearly extinct, this is the only oyster native to the west coast.

1/2 Dozen. 19. | 1 Dozen. 30.

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|---|
| <input type="checkbox"/> Olympia
Totten Inlet, WA
Dike/Beach |
|---|

Kumamoto Oyster (*Crassostrea sikamea*)

Originated in southern Japan, now grown in the Pacific Northwest.

1/2 Dozen. 22. | 1 Dozen. 32.

Varietal Sampler

1/2 Dozen. 19. | 1 Dozen. 30.

Raw or partially cooked food items can increase your risk of illness. Consumers who are vulnerable to foodborne illness should only consume food which is thoroughly cooked.