

Taylor Shellfish Farms

1521 Melrose Ave 98122-3607 · +12065014321 · Updated: Jan 14, 2026

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OYSTERS 10

Salish Sampler* **\$145.00**

A Shucker's Dozen, 1/2 Dungeness Crab, Rockfish Ceviche, Geoduck Sashimi, Can of Smoked Oysters, Cocktail Prawns

Shucker's Dozen* **\$43.00**

A Dozen Curated Oysters Direct From Taylor's Own Farms

Petite Pacific* **\$3.25**

Totten, WA

Virginica* **\$4.00**

Totten Inlet, WA

Fat Bastard* **\$3.75**

Bay Center, WA

Kumamoto* **\$3.75**

Oakland Bay, WA

Shigoku* **\$3.50**

Samish, WA

Olympia* **\$3.50**

Totten Inlet, WA

Sumo Kumamoto* **\$4.00**

Chapman's Cove, WA

Ikura* **\$5.00**

A Teaspoon of Local Salmon Roe

KITCHEN 14

Whole Dungeness Crab **\$59.00**

Freshly Cracked served chilled with House OMG! sauce

NoLa Baked Oyster* **\$5.00**

House Chargrill Butter, Parmesan Cheese, Green Onion, Lemon

Fresh Rockfish Ceviche* **\$13.00**

Local Rockfish, Citrus Juices, Jalapeno, Green Onion, Red Pepper, Cilantro

Geoduck Sashimi*

Thinly Sliced Siphon and Belly. Served with either Soy Sauce and Wasabi, or Lemon-Turmeric Oil and Ikura

AVAILABLE OPTIONS

Soy Sauce & Wasabi: \$19.00

Lemon-Turmeric Oil & Ikura:

\$21.00

Clam and/or Mussel Steamers

A pound of Steamed Mussels and/or Clam

AVAILABLE OPTIONS

Shallot Butter & Wine: \$18.00

Gochujang: \$18.00

Moqueca- Brazilian Shellfish Stew

Mussels, Clams, Fresh Local Rockfish, Prawns, Tomato, Coconut Milk, Bell Peppers, Rice

\$25.00

Beecher's Dungeness Crab Mac & Cheese

Beecher's Cheese Sauce, Cavatappi Pasta, Dungeness Crab, Crouton Crumble

AVAILABLE OPTIONS

\$17.00

\$12.00

Smoked Oyster Dip

Smoked Pacific Oysters, Crema, Spices Served with Kettle Chips

\$11.00

N.W. Chowder

Geoduck, Potatoes, Carrots, Onion, Celery, Peppers and Thyme in a Savory Cream Broth

AVAILABLE OPTIONS

\$10.00

Side of Bread: \$2.50

Peel and Eat Prawns

Poached U-15 Sea of Cortez Wild Prawns, House Made Cocktail Sauce

\$14.00

Caesar Salad

Romaine, Crouton Crumble, Parmesan-Reggiano, Boquerones

AVAILABLE OPTIONS

\$13.00

Dungeness Crab: \$8.00

Marinated Castelvetrano Olives

Garlic, Citrus and Thyme

\$9.00

Pickled Vegetables

Cauliflower, Carrots, Bell Peppers, Green Beans, Onion

\$7.00

Macrina Baguette and Butter

\$5.00

SPARKLING WINE ³

Vincent Roussely "Favorite" BdB

Loire Valley, FR

AVAILABLE OPTIONS

\$17.00

\$64.00

Jean-Louis Denois Brut Rosé

Limoux, FR

AVAILABLE OPTIONS

\$14.00

\$52.00

Jané Ventura Reserva De La Musica

Cava, ESP

AVAILABLE OPTIONS

\$13.00

\$47.00

STILL WINE ⁷

2022 Thierry Veron "Cave de la Bouquette" Rose	AVAILABLE OPTIONS
Sancerre, FR	\$15.00
	\$58.00
Walter Scott Cuvee Anne Chardonnay	AVAILABLE OPTIONS
Willamette Valley, WA	\$18.00
	\$76.00
2020 Domaine Jean Aubron Sauvignon Blanc	AVAILABLE OPTIONS
Loire Valley, FR	\$13.00
	\$48.00
2018 Belle Pente Pinot Gris	AVAILABLE OPTIONS
Willamette Valley, OR	\$12.00
	\$45.00
2020 Dom. de l'Ecu "Ensemble"	AVAILABLE OPTIONS
Muscadet, FR	\$14.00
	\$54.00
2022 Ancarani "Andataeritorno" Orange Wine	AVAILABLE OPTIONS
Faenza, IT	\$15.00
	\$58.00
2022 Von Donabaum Gruner Veltliner	AVAILABLE OPTIONS
Wachau, AU	\$13.00
	\$49.00
BEER, COCKTAILS, N/A DRINKS 11	
Chuckanut Brewing	\$8.00
Burlington, WA	
Ferment Brewing IPA	\$8.00
Hood River, OR	
19 Acres Bourbon Barrel Aged Cider	\$8.00
Sherwood, OR	
Flying Lion Rye Stout	\$7.00
Seattle, WA	
Love & Murder	\$16.00
Brovo Uncharted Rhapsody Forest Liqueur, Campari, Lime Juice, Simple	
Oaxacan Sunset	\$17.00
Xila Mexican Aperitif, El Mero Mero Mezcal, Bitters	
Xila Spritz	\$16.00
Xila Mexican Aperitif, Cava, Orange Twist	

Martini	\$15.00
Gvori Vodka or Tyler's Original London Dry Gin	
Michelada	\$10.00
Seapine Pilsner, House Bloody Mary Mix, Tajin Rim	
Fresh Squeezed Lemonade	AVAILABLE OPTIONS
	\$5.00
	Add a Spirit: Vodka, or Gin: \$8.00
Coke, Diet, Blood Orange Pellegrino, Ginger Beer, Iced Tea	\$4.00

OYSTERS AND SNACKS 8

Fresh Whole Dungeness Crab	\$49.00
Cracked, Chilled and Served with OMG Sauce	
Oyster du Jour*	\$2.25
rotating daily selection	
Geoduck Sashimi*	\$12.00
Thinly Sliced Siphon and Belly. Served with Soy Sauce and Wasabi	
NW Chowder	AVAILABLE OPTIONS
	\$8.00
	Side of Bread: \$2.50
Smoke Oyster Dip	\$9.00
Pacific Smoked Oysters, Crema, Spices, Served with Kettle Chips	
NoLa Style Baked Oysters	\$4.50
House Chargrill Butter, Parmesan Cheese, Green Onion, Lemon	
Castelvetrano Olives	\$7.00
Pickled Veggies	\$6.00

DRINKS 3

2022 Monroe Rose	AVAILABLE OPTIONS
	\$9.00
	\$31.00
Flama D'Or Cava Brut	AVAILABLE OPTIONS
	\$9.00
	\$31.00
Dollar Off Draft Beer, Cider	
Pilsner, IPA, Draft Cider	

SPARKLING 6

Larmandier-Bernier "Longitude" BdB

AVAILABLE OPTIONS

Champagne, FR

\$150.00

\$280.00

Louis Roederer "Collection 243"**\$104.00**

Champagne, FR

Robert Moncuit Les Grand Blancs**\$135.00**

Champagne, FR

A. Bergère Terres Blanches BdB**\$155.00**

Champagne, FR

J.L. Denois Extra Brut**\$56.00**

Langeeduc, FR

Flama D'Or Cava Brut**\$38.00**

Spain

CHARDONNAY 6**2021 Walter Scott "Hyland Vineyard"****\$149.00**

Willamette Valley, OR

2018 Pattes Loup " Butteaux" 1er Cru**\$128.00**

Chablis, FR

2020 Domaine de la Saraziniere**\$92.00**

Pouille-Fuisse, FR

2019 Pattes Loup "Vent d'Ange"**\$88.00**

Chablis, FR

2020 Walter Scott "Cuvee Anne"**\$76.00**

Willamette Valley, OR

2020 Dominique & Romain Collet "Cuvee Paul"**\$72.00**

Chablis, FR

RIESLING 2**2017 Von Winning Ungeheuer GG****\$117.00**

Pfalz, DE

2017 Von Winning Paradiesgarten Trocken**\$64.00**

Pfalz, DE

OTHER VARIETALS 8**2018 Marina Coppi Favorita****\$74.00**

Piedmonte, IT

2017 Schloss Gobelsburg Grüner Veltliner	\$96.00
Kamptal, AU	
2020 von Donabaum Grüner Veltliner	\$49.00
Weinviertel, AU	
2017 Dom. du Collier Chenin Blanc	\$102.00
Saumur, FR	
2021 Barrigon "Charelo & Macabeo"	\$95.00
Queretaro, MX	
2020 Dom. de l'Ecu "Ensemble"	\$54.00
Muscadet, FR	
2017 Pierre Henri Gadais	\$58.00
Muscadet Sevre et Maine, FR	
2022 Ancarani "Andataeritorno"	\$58.00
Faenza, IT	

SAUVIGNON BLANC 5

2021 Vincent Pinard "Florès" Sancerre	\$90.00
Sancerre, FR	
2020 Domaine Jean Aubron	\$48.00
Loire Valley, FR	
Mina Penelope "Amber" Orange Wine	\$71.00
Valle de Guadalupe, MX	
2021 Domaine Denizot	\$74.00
Sancerre, FR	
Thierry Veron "Cave de la Bouquette"	\$68.00
Sancerre, FR	

ROSE 3

Mina Penelope "Montepulcino Rose"	\$58.00
Valle de Guadalupe, MX	
2021 By. Ott	\$56.00
Cotes de Provence, FR	
2021 Monrose	\$34.00
Languedoc, Fr	