

# Shaker + Spear

2000 2nd Avenue 98121 · +12067374163 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 6

**Bay Water Sweet Oysters\*** **\$24.00**

Orange, star anise + pink peppercorn mignonette, lemon

**Local Greens** **\$14.00**

Kohlrabi, orange segments, pomegranate seed + tarragon-mint champagne vinaigrette

**Mushroom Pate** **\$19.00**

Whipped ricotta, pluot jam, spiced pumpkin seeds + croccantini bites

**Cedar Plank Salmon Lox\*** **\$15.00**

Black garlic umami cure, vegetable giardiniera, castelfranco + crispy leek

**Charred Octopus** **\$23.00**

Butternut squash + carrot puree, sweet drop peppers, pearl onions, fish caramel, lemon, squid ink oil

**Turmeric + Tarragon Cauliflower Steak** **\$15.00**

Cauliflower puree, chile negro oil + gremolata

## ENTREES 9

**Pan-Seared Washington Sole\*** **\$34.00**

Delicata squash, butter beans, edamame, spicy tomatillo puree + breakfast radish

**Pozole "Chowder"** **\$32.00**

Clams, shrimp, hominy, scallion, jalapeno oil + breakfast radish

**Ora King Salmon\*** **\$36.00**

Spaghetti squash, baby turnips, pickled watermelon radish, turnip top pesto + meyer lemon gel

**Scallops\*** **\$40.00**

Sunchoke + leek puree, king trumpet mushrooms, celery root ribbons, citrus segments, yuzu gel, leek ash

**King Cole Duck Breast\*** **\$35.00**

Eggplant gochujang puree, sesame seeds, black garlic glaze, lotus chips + beets

**Brown Butter Sage Risotto**

Grana padano + butter

### AVAILABLE OPTIONS

\$24.00

Add Two Seared Scallops\*: \$17.00

Add Truffle Sauce: \$8.00

**Anderson Ranch Lamb\*** **\$45.00**

Cauliflower puree, rainbow chard, kumquat compote + lamb tallow snow

## St. Helens Ribeye Steak\*

Tallow sherry demi

### AVAILABLE OPTIONS

24oz: \$75.00

Add Two Seared Scallops\*: \$17.00

## Whole Fried Tai Snapper\*

Masala curry, kale, diced squash, cauliflower. Limited availability

## SIDES 5

### Grand Central Bakery Herb Focaccia

\$6.00

Sumac compound butter

### Sweet Potato Fries

\$10.00

Ras el hanout verjus ketchup

### Truffle Parmesan Pomme Frites

\$13.00

Adobo aioli + fines herbs

### Fried Marble Potato Salad

\$9.00

Herb dressing, chives, shallots + garlic

### Sauteed Shaved Brussel Sprouts

\$12.00

Slab bacon bits, chili crisp + hondashi vinaigrette

## ORIGINAL 6

### Bogus

\$15.00

Wheatley vodka, spiced pear, demerara, lemon, clove foam

### Most Heinously

\$14.00

Sapphire gin, beet puree, ginger, thyme, lemon

### Party On, Dudes

\$14.00

Appleton rum, charred pineapple, blood orange, cinnamon-almond orgeat, lime

### Excellent

\$15.00

Rabbit hole whiskey, campari, ancho reyes, rosemary, lime, grapefruit soda

### No Way, Yes Way

\$15.00

Duck fat washed bourbon, dom benedictine, angostura

### Rotating Specialty Cocktail

\$15.00

Ask your server

## CLASSICS REIMAGINED 4

### Corpse Reviver #9

\$14.00

Camus cognac, cointreau, lillet blanc, lemon

### Bee's Elbow

\$13.00

Earl grey infused beefeater gin, honey, lemon

**El Diablo** **\$13.00**

Milagro tequila, thyme, crème de cassis, lime, ginger

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**Brooklyn** **\$17.00**

Sazerac rye, gran classico bitter, cherry heering

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**N/A COCKTAILS** 5

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**Go Your Own Way** **\$12.00**

Lyre's cane spirit, hibiscus, lime

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**Free Fallin** **\$8.00**

Rosemary, lime, ginger beer

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**Walk on by** **\$8.00**

Spiced pear shrub, cranberry, lemon, soda

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**Complete Control** **\$12.00**

Lyre's Italian orange, soda

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**Sabotage** **\$12.00**

Malt extract, demerara, bitters

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**LOW ABV COCKTAILS** 3

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**No One Knows** **\$13.00**

Fino sherry, cognac, lemon, grenadine, sparkling wine

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**All Apologies** **\$12.00**

Dry vermouth, fino sherry, luxardo, bitters

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**Let It Be** **\$13.00**

Crème de cassis, sparkling wine

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**START THE DAY** 7

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**Baywater Sweets\*** **\$24.00**

Orange Peel Mignonette + Lemon

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**Greek Yogurt Parfait** **\$11.00**

Granola, Stonefruit Compote + Honey

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**French Chive Omelet\*** **\$16.00**

Mushrooms, Beecher's Just Jack + Crème Fraiche

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**Garden Hash** **AVAILABLE OPTIONS**

Mushrooms, Spinach, Pickled Fresno, Red Bell Peppers + Smashed Potatoes

\$14.00

Add Egg\*: \$3.00

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**Avocado Multigrain Toast\*** **\$15.00**

Poblano, Avocado, Bacon, Cherry Tomatoes, Lime+ Pickled Pearl Onions

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## Cobb Salad

Herb Marinated Chicken, Hard Boiled Egg, Bacon, Blue Cheese + Baby Gem

### AVAILABLE OPTIONS

\$15.00

Add Avocado: \$6.00

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## Dungeness Crab Shrimp Louie

Old Bay Thousand Island, Tomatoes, Celery, Hard Boiled Egg + Chips

**\$17.00**

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## BACK TO BED 10

### Salmon Benedict\*

Cured Salmon, Poached Eggs, Red Onion, Hollandaise Sauce + English Muffin

**\$20.00**

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### Any Style\* \*\*\*

Two Eggs, Bacon + Moroccan Spiced Smashed Potatoes

**\$15.00**

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### Breakfast Sandwich\* \*\*\*

Como Grand Central Bread, Fried Egg, Bacon, Cheese + Pri Pri Spread

**\$16.00**

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### French Toast

Brioche Bread, Whipped Butter, Stonefruit Compote + Maple Syrup

**\$17.00**

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### Chilaquiles\*

Fried Egg, Lime Crema, Cotija Cheese, Red Onion + Cilantro

**\$15.00**

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### PNW Fish Sando\* \*\*\*

Tartar Sauce, Goat Pepper, Bacon, Shredded Lettuce, Brioche Bun + Fries

**\$19.00**

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### The All-Palladian\* \*\*\*

French Toast, Two Eggs Any Style, Bacon + Moroccan Spiced Smashed Potatoes

**\$24.00**

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### St. Helens Ribeye 9oz Steak + Eggs\*

Two Fried Eggs, Fries

**\$36.00**

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### Truffle Parm Fries

Adobo Aioli

**\$13.00**

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### Double R Ranch Smash Burger\*

Tomato Jam, American Cheese, Shredded Lettuce, Pickles, + Fries

### AVAILABLE OPTIONS

\$17.00

Add Bacon: \$2.00

Add Bacon: \$4.00

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## COCKTAILS 5

### Aperol Spritz

Aperol, Bubbles

**\$14.00**

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### Carajillo

Anchorhead Cold Brew, Licor 43

**\$15.00**

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### Bloody Mary

Hanson Vodka, House Garden Mix, Olives, Lemon

**\$14.00**

**Mimosa** **\$9.00**  
Orange Juice, Bubbles

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**Mimosa Tower of Five** **\$40.00**  
Rotating Seasonal Juices, Bubbles

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## BEVERAGES 5

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**Anchorhead Drip Coffee** **AVAILABLE OPTIONS**  
Amond, Coconut, Soy, Oat, Whole, or Cream \$4.00  
Milk Alternatives: \$1.00

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**Anchorhead Cold Brew** **\$6.00**  
Amond, Coconut, Soy, Oat, Whole, or Cream

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**Rishi Hot Tea** **\$4.00**  
Earl Gray Supreme, Elderberry Healer, English Breakfast, Jade Cloud, Moonlight Jasmine, Mystic Mint, Turmeric Ginger

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**Espresso** **AVAILABLE OPTIONS**  
\$5.00  
Latte, Cappuccino:  
\$2.00

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**Fresh Pressed Juices** **\$4.00**  
Orange or Grapefruit

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## FRESH PRESSED JUICES 3

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**Beets Me** **\$10.00**  
Beets, Carrots, Ginger + Cilantro

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**Being Green** **\$10.00**  
Cucumber, Celery, Spinach, Kale + Lemon

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**Vitamin D** **\$10.00**  
Orange, Carrot, Pineapple + Ginger

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## DESSERT 4

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**Red Wine Poached Pear** **\$12.00**  
Short-Bread Crumble, Mulled Wine Caramel + Coconut Whip Cream; Wine Pairing: Dalva Ruby Porto \$9

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**Pumpkin Chevre Cheesecake\*\*** **\$10.00**  
Hazelnut Graham Crust, Spiced Sugar; Wine Pairing: Hazlenut Espresso Martini \$17

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**Parsnip Roll Cake** **\$10.00**  
Cream Cheese, Orange Zest, Cinnamon Sugar + Raisin Compote; Wine Pairing: 2020 Dolcino Capitello, Willamette Valley, OR \$22

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**Fromage Board** **\$14.00**  
Two Pnw Cheeses, Stonefruit Marmalade, Rosemary Crackers; Wine Pairing: Sauternes, Chateau Grillon, Bordeaux, FR 2019 \$22

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## SOLO SCOOP 2

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**Vanilla Gelato, Chocolate Gelato** **\$5.00**

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**Prickly Pear Sorbet, Seasonal Sorbet** **\$6.00**

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## **NIGHTCAP** 4

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**Drip Coffee** **\$4.00**

Anchorhead

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**Rishi Hot Tea** **\$4.00**

Earl Grey, Green, Gt Breakfast, Lemon Turmeric, Mystic Mint, Ruby Oolong

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**Espresso**

**AVAILABLE OPTIONS**

\$5.00

Latte, Cappuccino: \$2.00

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**Espresso Martini** **\$16.00**

Grey Goose, Mr. Black Coffee Liqueur, Simple Syrup, Anchorhead Espresso

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## **DESSERT WINE** 9

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**Graham's 6 Grapes Ruby Porto** **\$12.00**

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**Dalva White Porto NV** **\$26.00**

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**Cockburn's Porto 10yr Tawny** **\$19.00**

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**Dalva Ruby Porto** **\$9.00**

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**Dalva Porto 2015 LBV** **\$12.00**

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**Dalva Porto 20 Year Tawny** **\$30.00**

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**Dalva Porto 40 Year Tawny** **\$70.00**

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**Sauternes, Chateau Grillon, Bordeaux, FR 2019** **\$22.00**

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**Dolcino, Capitello, Willamette Valley, OR 2020** **\$22.00**

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## **HEALTHY-ISH** 4

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**Greek Yogurt Parfait\*** **\$11.00**

Granola, stonefruit compote + honey

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**French Chive Omelet\*** **\$16.00**

Mushrooms, beecher's just jack + crème fraiche

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**Garden Hash**

**AVAILABLE OPTIONS**

\$14.00

Mushrooms, spinach, pickled fresno, red bell peppers + smashed potatoes

Add Egg\*: \$3.00

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**Avocado Multigrain Toast\*****\$15.00**

Poblano, avocado, bacon, cherry tomatoes, lime + pickled pearl onions

**MAINS** 5**Salmon Benedict\*****\$20.00**

cured salmon, poached eggs, red onion, english muffin + piri piri sauce

**Any Style****\$15.00**

two eggs, bacon, smashed potatoes + moroccan spiced

**Shaker Hangover****\$18.00**

fried chicken thigh, fried egg, aioli, gravy + biscuit

**French Toast****\$17.00**

brioche bread, whipped butter, pomegranate blueberry compote + maple syrup

**The All-Palladian****\$24.00**

french toast, two eggs any style, bacon, smashed potatoes + moroccan spiced

**SMALL BITES** 7**Bay Water Sweet Oysters\*****\$24.00**

Orange, star anise + pink peppercorn mignonette, lemon

**Local Greens****\$14.00**

Kohlrabi, orange segments, pomegranate seed, tarragon-mint champagne vinaigrette

**Potato Chips****\$18.00**

Crème fraiche, caviar + chives

**Shrimp Fritto****\$16.00**

Artichoke dip + lemons

**Rockfish Ceviche\*****\$17.00**

Lime, red onion, pineapple, aji amarillo + rice paper cracker

**Winter Salad****\$10.00**

Arugula, beets, strawberries, feta cheese + mint vinaigrette

**Prosciutto Fig Toast****\$14.00**

Brie, arugula + balsamic glaze

**DESSERTS** 3**Dark Chocolate-Dipped Strawberries****\$15.00****Banana Pudding****\$13.00**

Vanilla cream, nilla wafer, caramel + whipped cream

## Angel Cake

\$12.00

Pomegranate + mint coconut ice cream

## WELCOME POUR/AMUSE <sup>1</sup>

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### Pomme Rösti

Goat Cheese, Petite Syrah Onion Jam. Wine Suggesting: 2022 Marca Oro Prosecco DOC Brut Rosé

## COURSE 1 <sup>1</sup>

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### Watermelon + Cantaloupe

Guanciale, Blood orange gel, Kumquat Vinaigrette, lemon thyme. Wine Suggesting: 2022 Chardonnay Carneros Napa Valley

## COURSE 2 <sup>1</sup>

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### Scallop Agua Chile

Hibiscus, Lime, Cucumber Ribbons, Chile Oil, Breakfast Radish. Wine Suggesting: 2022 Verdejo (Spain)

## COURSE 3 <sup>1</sup>

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### Charred Octopus

Celery Root Puree, Potato Fondant, Paprika, Charred Onion, Chive Oil. Wine Suggesting: 2020 Bordeaux

## COURSE 4 <sup>1</sup>

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### Roasted Lamb Chops

Spring Onion, Carrot-Harissa puree, Garbanzo bean cake, Mint Salsa Verde. Wine Suggesting: 2019 Generations Family Reserve Napa Valley

## COURSE 5 <sup>1</sup>

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### Panna Cotta

Passion Fruit + Vanilla gel. Wine Suggesting: Brut Rosé, Crémant de Bordeaux