

Taylor Shellfish Oyster Bar

124 Republican St 98109-4534 · +12065014442 · Updated: Jan 14, 2026

[View online menu](#)



OYSTERS 10

SHUCKER'S DOZEN*	\$42.00
A Dozen Curated Oysters Direct From Taylor's Own Farms	
FAT BASTARD*	\$3.75
Samish Bay, WA	
SUMO KUMAMOTO*	\$4.00
Chapman's Cove, Oakland Bay, WA	
VIRGINICA*	\$4.00
Totten Inlet, WA	
SHIGOKU*	\$3.50
Bay Center, WA	
KUMAMOTO*	\$3.75
Chapman's Cove, Oakland Bay, WA	
OLYMPIA*	\$3.50
Totten Inlet, WA	
PACIFIC PETITES*	\$3.00
Totten Inlet, WA	
SUNSEEKER*	\$4.00
Desolation Sound, Vancouver Island, BC	
OYSTER SHOOTER*	\$12.00
Oyster of the Day Topped with Our House Made Bloody Mary and Your Choice of House Infused Spirit.	

CHILLED SEAFOOD 5

DUNGENESS CRAB	\$59.00
WA Crab Poached in House Daily. Served Chilled & Cracked to Order with Ginger Slaw & Cocktail Sauce	
SALISH SAMPLER*	\$145.00
A Shucker's Dozen surrounding a Dungeness Crab, Geoduck Sashimi, Prawns, and a variety of condiments.	
PEEL & EAT PRAWNS	AVAILABLE OPTIONS
Wild Caught in the Sea of Cortez, Served with Cocktail Sauce.	
	4 pc: \$14.00
	8 pc: \$26.00

GEODUCK SASHIMI* **\$18.00**
Served with Wasabi and Soy Sauce

GEODUCK CRUDO* **\$19.00**
Our Geoduck Sashimi Served with Beets Two Ways

KITCHEN 8

HOUSE BROILED OYSTERS **AVAILABLE OPTIONS**
4 Large Pacific Oysters Baked with Chargrill Butter and Parmesan Classic: \$17.00
Miso: \$17.00
Chipotle: \$17.00

NORTHWEST GEODUCK CHOWDER **\$12.00**
Geoduck and Mirepoix in a Savory Thyme Cream Broth

CLASSIC STEAMERS **\$19.00**
Your Choice of Clams or Mussels. Served in White Wine & Shallot Butter Broth

GREEN CHILI MUSSELS **\$21.00**
Steamed with Roasted Poblano, Anaheim and Jalapeno Chillis, Tomato, Garlic, and Onion

CAESAR SALAD **AVAILABLE OPTIONS**
Romaine, Crouton Crumble, Parmesan-Reggiano, Boquerones \$13.00
4 pc Prawn: \$13.00

ACORN SQUASH SALAD **\$15.00**
Arugula, Pomegranate, Pumpkin Seeds and Goat Cheese

MOQUECA **\$23.00**
Brazilian Style Shellfish Stew of Coconut Milk, Tomato, Jalapeño, Cilantro & Rice

CRAB MAC & CHEESE **\$18.00**
Beecher's Cheese Sauce, Cavatappi Pasta, Dungeness Crab, Crouton Crumble

SNACKS 5

SMOKED OYSTER DIP **\$12.00**
Smoked Pacific Oysters in a Creamy Spiced Crema, Served with Kettle Chips

MARINATED SPANISH OLIVES **\$9.00**
Hojiblanca, Gordal, Cuquillo, and Arbequina

PICKLED VEGETABLES **\$8.00**
Seasonal Veggies in a Spicy Brine

MACRINA BAGUETTE **\$5.00**

GINGER SLAW **\$5.00**
Cabbage, Carrot, Horseradish, Cilantro & Ginger

WINE BY THE GLASS 10

QUERENA CAVA BRUT

Requena, ESP

AVAILABLE OPTIONS

\$10.00

\$36.00

J.L DENOIS BRUT ROSE

Limoux, FR

AVAILABLE OPTIONS

\$14.00

\$52.00

DOMAINE PIERRE RICHARDS CREMANT DU JURA

Jura, FR

AVAILABLE OPTIONS

\$18.00

\$68.00

2021 THIERRY VERNON SANCERRE

Loire Valley, FR

AVAILABLE OPTIONS

\$17.00

\$64.00

2021 BY OTT ROSE

Cotes de Provence, FR

AVAILABLE OPTIONS

\$13.00

\$48.00

2020 PERRAUD SELECTION DES COGNETTES MUSCADET

Sevre et Maine, FR

AVAILABLE OPTIONS

\$11.00

\$40.00

2021 WALTER SCOTT 'CUVEE ANNE' CHARDONNAY

Eola-Amity Hills, Willamette Valley, OR

AVAILABLE OPTIONS

\$17.00

\$68.00

VON WINNING 'DEIDESHEIMER PARADIESGARTEN' RIESLING

Pfalz, Germany

AVAILABLE OPTIONS

\$17.00

\$64.00

2018 BELLE PENTE PINOT GRIS

Willamette Valley, OR

AVAILABLE OPTIONS

\$11.00

\$44.00

JOYUS ALCOHOL- FREE 'SPARKLING WHITE'

Seattle, WA

AVAILABLE OPTIONS

\$15.00

\$56.00

CHAMPAGNE 7**LARMANDIER-BERNIER 'LONGITUDE' BdB**

Champagne, FR

\$125.00**CHARTOGNE-TAILLET 'SAINTE ANNE'**

Champagne, FR

\$106.00**A. BERGERE SOLERA BdB**

Epernay, FR

\$125.00

LOUIS ROEDERER NV	\$104.00
Reims, FR	
LOUIS ROEDERER 'CRISTAL'	\$500.00
Reims, FR	
ROBERT MONCUIT 'LES GRADS BLANCS'	\$135.00
Champagne, FR	
A. BERGERE 'Terres Blanches' BdB	\$155.00
Epernay, FR	

SPARKLING 2

HUGUET DE CAN FEIXES	\$75.00
Catalina, SP	
CLOS ROUSSELY 'FAVORITE'	\$64.00
Ange, FR	

RIESLING 5

2015 HIRSCH 'HEILIGENSTEIN'	\$150.00
Kamptal, AT	
2016 VON WINNING 'UNGEHEUER' GG	AVAILABLE OPTIONS
Pfalz, DE	
	750 mL: \$117.00
	1.5 L: \$233.00
2018 DONNHOF TONSCHIEFER DRY SLATE	\$62.00
Nahe, Germany	
2020 SELBACH-OSTER 'BOMER'	\$78.00
Mosel, Germany	
2020 SELBACH-OSTER 'SCHLOSSBERG'	\$72.00
Mosel, Germany	

SAUVIGNON BLANC 5

2016 DIDIER DAGUENEAU 'SILEX' SAUVIGNON BLANC	\$280.00
Pouilly-Fumé, FR	
2021 GITTON 'LES BELLES DAMES' SILEX	\$76.00
Sancerre, FR	
2021 LUCIEN CROCHET SANCERRE	\$94.00
Loire, FR	
2022 MINA PENELOPE AMBER	\$71.00
Valle de Guadelupe, MX	

2021 VINCENT PINARD 'FLORES' SANCERRE \$90.00

Loire Valley, FR

CHARDONNAY 7

2019 PATTES LOUP 'VENT D' ANGE' CHABLIS \$92.00

Courgis, FR

2018 PATTES LOUP 'BUTTEAUX' 1er CRU \$128.00

Courgis, FR

2015 MOREAU-NAUDET 'MONTMAINS' CHABLIS PREMIER CRU \$220.00

Fagnières, FR

2021 WALTER SCOTT 'HYLAND VINEYARD' \$149.00

Willamette Valley, OR

2020 DOMAINE DE LA SARAZINIERE \$92.00

Pouilly-Fuisse, FR

2014 GIROUX CLOS DES ROCS 'EN CHANTONE' \$98.00

Bourgogne, FR

2018 LINGUA FRANCA ESTATE CHARDONNAY \$96.00

Eola-Amity Hills

VARYING LOCALES 5

CENTOPASSI GIATO GRILLO-CATARRATTO \$55.00

Sicily, IT

2018 MARINA COPPI 'FAVORITA' \$74.00

Piedmonte, IT

2020 DOM. de L'ECU 'ENSEMBLE' \$54.00

Muscadet Serve et Maine, FR

2017 SCHLOSS GOBELSBURG LAMM 1 \$96.00

Kamptal, Austria

2021 BARRIGON CHARELO AND MACABEO \$95.00

Queretaro, MX

ROSE 2

2022 REZABAL TXAKOLI ROSE \$48.00

Getaria, Basque Country

2022 MINA PENELOPE MONTEPULCIANO ROSE \$71.00

Valle de Guadalupe, MX

COCKTAILS 10

BLOOD MOON **\$15.00**

Carpano Dry Vermouth, Archipelago Botanical Gin, Blood Orange Juice, Pomegranate Juice, Pomegranate Simple syrup, and Spritz of Thyme Tincture.

DAVY JONES LOCKER **\$15.00**

Kraken Gold Spiced Rum, Cynar, Small Hand Food Pineapple Gum Syrup, and Lime Juice.

ROSEMARY'S BABY **\$14.00**

Rosemary Infused Timberline Vodka, Brovo Orange Curacao, Lemon Juice, and Simple Syrup.

LOVE & MURDER **\$18.00**

Campari, Green Chanteuse, Simple Syrup, and Lime Juice.

HIGH TEA WITH THE QUEEN **\$15.00**

Earl Grey Infused Sheringham Gin, Lemon Juice, and Honey

MAID MARION **\$16.00**

Eastside Distilling Oregon Marionberry Whiskey, Four Roses Bourbon, Brovo Jammy Sweet Vermouth, Orange Bitters.

PURPLE REIGN **\$16.00**

Hibiscus Infused Campo Azul 1940 Blanco, Brovo Orange Curacao, Spiced Hibiscus Honey and Lime Juice

UPTOWN OLD FASHION **\$14.00**

Dickel Rye, Zucca Rabarbaro, Orange Bitters

BLOODY MARY **\$14.00**

House Bloody, Smoked Oyster, and Pickled Veggies

CORPSE REVIVER #2 **\$15.00**

Big Gin, Cointreau, Cocchi Americano, Pastis, and Lemon

SPIRIT FREE COCKTAILS 4

JOYUS & FREE SPRITZ **\$14.00**

Choice between Wilderton Bittersweet Aperitivo. Pathfinder, or Giffard Sirop Aperitif, topped with Joyus Non-Alcoholic Sparkling White, and Soda

FINDER'S OLD FASHION **\$14.00**

Pathfinder, Demerara Syrup, and All The Bitter's Alcohol-Free Aromatic Bitters

THE FINAL BOSS **\$15.00**

Wilderton Bittersweet Aperitivo, Orgeat, Lime and Orange Juice, and Fee Foam

GOLD RUSH **\$14.00**

Pathfinder, Lemon Juice, Top with Ginger Beer

BEER 6

HELLBENT BREWING 'MOON TOWER' STOUT **\$8.00**

Lake City, WA

STOUP PILSNER **\$8.00**

Ballard, WA

SEAPINE CITRA IPA **\$8.00**

Seattle Wa.

CHANNEL MARKER 'POMEGRANATE & BLOOD ORANGE' CIDER **\$8.00**

Ballard, WA

BICKERSON'S P-OG BLOND ALE 12 oz can **\$7.00**

Ballard, WA

N/A FREMONT BREWING 'IPA' **\$7.00**

Fremont, WA

MORE 4

HOUSE SHRUB **\$9.00**

SUNKISSED **\$9.00**

Small Hand Food Passion Fruit, Ginger-Mandarin Simple, Lime Juice, and topped with Soda

SODA **AVAILABLE OPTIONS**

Coke, Diet Coke, Sprite, Lemonade, Unsweetened Iced Tea, Arnold Palmer, Goslings Ginger Beer **\$5.00**

Refills: \$2.00

ELEGANTIA Sparkling Water .5L **\$5.00**

HAPPY HOUR BITES 6

DAILY FEATURED OYSTER **AVAILABLE OPTIONS**

Ask for Today's Happy Hour Shuck **\$27.00**

\$2.25

HOUSE BROILED OYSTERS **\$6.00**

2 Each: Classic House Broil, Chipotle, or Miso.

GEODUCK SASHIMI* **\$12.00**

Straight up with Soy Sauce & Wasabi

CASTELVETRANO OLIVES **\$4.00**

SMOKED OYSTER DIP **\$7.00**

Smoked Pacific Oysters in a Creamy Spiced Crema, Served with Kettle Chips

PICKLED VEGGIES **\$6.00**

HAPPY HOUR LIBATIONS 6

nv QUERENA CAVA BRUT

Requena, ESP

AVAILABLE OPTIONS

\$8.00

\$26.00

2021 MON ROSE ROSÉ

Côtes de Thongue, FR

AVAILABLE OPTIONS

\$8.00

\$26.00

HOUSE BLOOD MARY**\$7.00****HOUSE MARTINI****\$9.00**

Choice of Vodka or Gin

LOCAL DRAFT BEER**AVAILABLE OPTIONS**

HELLBENT 'MOON TOWER' STOUT: \$5.50

STOUP PILSNER: \$5.50

SEAPINE CITRA IPA: \$5.50

BICKERSON'S P-OG BLOND ALE 12 oz can**\$5.50**

Ballard, WA