

SEA BAR OYSTERS

CRUDO, CEVICHE & TARTARE

	QTY
King fish polynesian flavors	6
Diver scallop truffle vinaigrette, shaved foie gras	8
Octopus carpaccio spicy nicoise relish	7
Striped bass crudo lobster roe vinaigrette	9
Raw clam chowder cream, potato, bacon	4
Sea urchin shot tomato water, smoked salt	5
Geoduck preserved lemon	12

SMOKED & KIPPERED

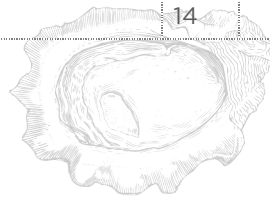
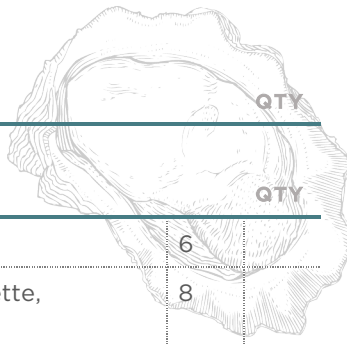
Served with matzo crackers, smoked herring schmear

	QTY
Salmon beet cured	7
Sturgeon pastrami	9
Salmon mustard kippered	8
Sablefish smoked	6

CAVIAR BUTERBRODI

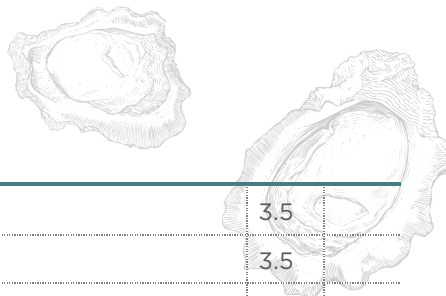
	QTY
House cured coho salmon	4
House cured king salmon	6
Golden brook trout	14

headwaters
at the Heathman



Served with rye, butter
& a variety of sauces

Minimum 6 per order



Shigoku WA	3.5
Amethyst CA	3.5
Diamond Point WA	3.5
Takara WA	3.5
Fat Bastard WA	3.5
Brookside WA	3.5
Schuckers dozen	39
Composed oyster yellowtail ceviche	6
Composed oyster triple bacon	9
Composed oyster salmon belly tartare	6

OTHER SEA CREATURES

QTY

Cherrystone clams	3.5
Scottish langoustine	7
King crab	25
Carabinero prawns	6
Dungeness crab	14

CHEF'S FAVORITES

QTY

Smooth Dystopia vodka, OR	7
Sweet Dry Fly wheated gin, WA	8
Smoky Montelobos espadin mezcal	10
Bright Bruichladdich Islay barley	11



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SEA BAR week of 10/19/16