



STARTERS:

GARLIC CHEESE BREAD 11

BEER BATTERED ONION RINGS 11

BUFFALO WINGS 13

MONTEREY CALAMARI 16

creole remoulade sauce
jalapeños +1 | sweet chili +2

SAUTÉED BLACK MUSSELS 21

smoked chipotle lemon wine broth, toasted herb
cheese crostini
substitute clams + 3

DUNGENESS CRAB CAKES MP

pan-fried, sliced cucumber salad, lemon mint demi
caper vinaigrette

SOUP:

CUP 7 | BOWL 9

CHICKEN ENCHILADA

FRENCH ONION

LOBSTER CHOWDER

SALADS:

chicken +8 | steak + 12 | prawns +9 | salmon +15
crab +mp

ROASTED BEET SALAD 16

baby organic arugula, dijon honey balsamic
vinaigrette, avocado, caramelized walnuts, feta
cheese

CAESAR SALAD 13

romaine hearts, herb croutons, aged asiago crisp
anchovies +2

WEDGE SALAD 12

iceberg lettuce, red onions, bell peppers, tomatoes,
aged bleu cheese crumbs, bacon, bleu cheese
dressing

BBQ CHICKEN SALAD 20

grilled chicken, romaine, corn, avocado, bacon,
cheddar, green onions, black beans, crispy tortilla
strips, bbq sauce, smoked chipotle bbq ranch

FUJI APPLE CHICKEN SALAD 19

grilled chicken, butter lettuce, bleu cheese crumbs, red
onions, cherry tomatoes, avocado, caramelized
walnuts, balsamic vinaigrette

STEAK COBB SALAD 22

romaine, bleu cheese crumbs, diced egg, bacon,
tomatoes, red onions, avocado, kalamata olives, new
york steak, bleu cheese vinaigrette

NICOISE SALAD 22

seared ahi tuna, organic mixed greens, egg, roma
tomatoes, green beans, kalamata olives, bell peppers,
fingerling potatoes, dijon vinaigrette

SHRIMP LOUIE 23

iceberg lettuce, bay shrimp, cucumbers, diced eggs,
red onions, radish, beets, avocado, louis dressing
sub dungeness crab + 9 | combo (shrimp + crab) + 11

items marked with an mp, are subject to market price. due to
pricing and availability*

LUNCH MENU:

some entrees may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of food-borne illness | not all ingredients are listed | please notify a server
of all allergies | 20 % gratuity 6+ | follow wence's on instagram: @wences_ph for the latest updates | 2 hour dining experience limit | \$18 cakeage fee

from the OYSTER BAR served on the half shell

STEAMBOAT

Totten Inlet, WA
Dozen 26 | Half 15

SUNSET BEACH

Hood Canal, WA
Dozen 37 | Half 22

MARIN GEMS

Tomales Bay, CA
Dozen 34 | Half 19

PRINCE CASPIAN

Duxbury Bay, MA
Dozen 30 | Half 17

HEIRLOOM KUMAMOTO

chapman's cove, wa
Dozen 42 | Half 22

OYSTER BAR MIX

Assortment of Above Oysters
Dozen 43 | Half 24

COOKED OYSTERS:

four washington hood canal oysters per order
cooked to order, allow additional cooking period

ROCKEFELLER 15

four sunset beach baked oysters, bacon, spinach,
asiago, garlic

TEMPURA 14

four sunset beach lightly fried oysters

CRUDO BAR:

SHRIMP COCKTAIL 18

pacific coast wild prawns, avocado, cucumbers,
cocktail sauce
sub crab + mp

CRAB STACK mp

dungeness crab meat, avocado, cucumbers, citrus
vinaigrette, crispy green onions

AHI TUNA TOWER 22

ahi tuna, mango, avocado, cucumbers, wasabi
avocado mousse, sesame seeds, sweet chili,
wonton chips

FAVORITES:

WHITE TRUFFLE MAC & CHEESE 14

gruyere, sharp cheddar, mozzarella, aged asiago
cheese, truffle oil, breadcrumbs
add: bacon or broccolini +3, chicken +8,
chorizo +4, lobster + mp, crab + mp

CHICKEN PICCATA 23

free range chicken breast, white wine lemon caper
sauce, garlic mashed potatoes, mixed vegetables

SEA:

MAHI MAHI FISH TACOS 15

mahi mahi grilled or battered tacos (2), organic corn
tortillas, cabbage, avocado-cumin salsa,
guacamole, pico de gallo, green onions

FISH & CHIPS 18

beer battered alaskan cod, shoe-string fries,
pineapple-citrus coleslaw, tartar sauce

KING SALMON 28

wild charbroiled salmon, lemon corn dill relish, garlic
mashed potatoes, broccolini

PASTAS:

CHICKEN MARSALA 20

penne, chicken, mushrooms, green onions,
marsala wine sauce, asiago

CARBONARA 20

garganelli, mushrooms, pancetta, english peas,
white cream sauce, asiago

CAJUN JAMBALAYA 23

penne, chorizo, chicken, prawns, bell peppers,
onions, asiago, cajun saffron sauce

SCAMPI FETTUCCINE 22

fettuccine, pacific coast wild prawns, grape
tomatoes, shallots, white wine lemon caper sauce,
asiago

BURGERS:

served with your choice of fries or salad

WENCE'S CHEESEBURGER 17

choice of: swiss or cheddar, usda angus beef,
lettuce, tomato, onions, wence's sauce, toasted
brioche bun
Bacon + 4

BACON JALAPENO CHEDDAR BURGER 17

usda angus beef, bbq sauce, applewood smoked
bacon, grilled onions, aged sharp cheddar, mayo,
fried jalapeños, ciabatta roll

THE JUNIOR'S BURGER 18

usda angus beef, smoked apple wood bacon,
tomato, mayo, cambozola cheese, fried egg,
toasted brioche bun

SANDWICHES:

served with your choice of fries or salad

AVOCADO BLT 17

applewood smoked bacon, butter lettuce, tomato,
swiss, avocado, pesto aioli, sliced sourdough

GRILLED CHICKEN SANDWICH 18

free range grilled chicken breast, smoked apple
wood bacon, avocado, tomato, cambozola cheese,
mayo, telera roll

ALBACORE TUNA MELT 17

pacific albacore tuna, butter lettuce, tomato,
avocado, mayo, sliced sourdough

PAN FRIED COD SANDWICH 18

smoked paprika remoulade, pickled onions, baby
organic arugula, ciabatta roll, kennebec chips

FRENCH DIP 20

slow roasted prime rib, french roll, side of au jus,
creamy dill, horse radish