



Valentine's Day Weekend

WENCE'S RESTAURANT

● OYSTER BAR ●

OYSTER SHOOTER* 9

served raw on the half shell

STEAMBOAT *

totten inlet, WA
dozen 27 | half 16

SUNSET BEACH *

hood canal, WA
dozen 38 | half 23

MARIN GEMS *

tomales bay, CA
dozen 35 | half 20

PRINCE CASPIAN *

duxbury bay, MA
dozen 31 | half 18

HEIRLOOM KUMAMOTO *

chapman's cove, WA
dozen 45 | half 26

OYSTER BAR MIX *

assortment of above oysters
dozen 45 | half 26

COOKED OYSTERS:

ROCKEFELLER 17

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

CRUDO BAR:

SASHIMI OF THE DAY* 20

sashimi-grade fish of the day, crispy quinoa,
radish, avocado, persian cucumbers, red
onion, ponzu, serrano aioli, avocado
cilantro verde sauce

SALMON SASHIMI* 23

sashimi-grade salmon, crispy carrots,
scallions, salsa macha, tamari, soy, lemon
zest

AHI TUNA TOSTADAS* 23

sashimi-grade ahi tuna, ponzu, spicy mayo,
cucumber, red onion, green onion, sesame,
tostadas

CRAB STACK* 32

dungeness crab meat, avocado, cucumber,
crispy green onion, citrus vinaigrette

AHI TUNA TOWER* 24

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

MIXED CEVICHE* 22

citrus cured: red snapper, prawns, calamari,
mussels, aji rocoto leche de tigre, red onion
add yucca chips +5

FEATURED COCKTAIL

CUPID'S BOW 16

vodka, lychee, lemon, mango, hibiscus,
egg white foam

STARTERS:

CRABBY CHEESE BREAD 24

dungeness crab meat, garlic, asiago,
sourdough

DEMI GLACE CROSTINI 21

new york strip steak, whiskey peppercorn
demi-glace, crostini (3)

CRAB & GRUYÈRE FONDUE 25

dungeness crab, green leeks, garlic,
shallots, gruyère fondue, grilled ciabatta

BRUSSELS SPROUTS 15

roasted brussels sprouts, lemon herb aioli
add bacon + 2

CALAMARI 19

jalapeños +1 / sweet chili +2

CITRUS HABANERO SCALLOPS 24

seared scallops, habanero citrus glaze

ROASTED POBLANO PULPO 21

grilled octopus, fried marble potatoes,
roasted poblano pepper sauce, salsa
macha

DUNGENESS CRAB CAKES 25

pan-fried dungeness crab cakes,
cucumber, lemon-mint-caper vinaigrette

SOUP:

bowl 9

CHICKEN ENCHILADA

FRENCH ONION

LOBSTER CHOWDER

SALADS:

chicken +\$8 | steak +\$12 | prawns +\$9
salmon +\$15 | crab + MP

KALE SALAD 17

kale, cherry tomatoes, red onions, candied
walnuts, feta cheese, lemon honey
vinaigrette

CAESAR SALAD 14

romaine hearts, herb croutons, asiago
anchovies +2

WEDGE SALAD 16

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

ROASTED BEET SALAD 17

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

FROM THE SEA:

CIOPPINO 44

clams, prawns, mussels, calamari, fish of the
day, crab legs, tomato broth, crostin

GRILLED BRANZINO 42

grilled whole branzino, cherry tomato thyme
sauce, pearl couscous medley

WHITE SEA BASS 38

seared chilean sea bass, prawns, clams,
mussels, chorizo, cherry tomatoes, white wine
saffron sauce

CHARBROILED SALMON 36

charbroiled salmon, parsnip purée,
asparagus, roasted potato medley, roasted
bell pepper aioli

SEAFOOD GRILL 39

chilean sea bass, salmon, prawns, scallops,
grilled polenta, mixed vegetables, white wine
lemon-caper sauce

PROSCIUTTO SCALLOPS 42

seared scallops (5), crispy prosciutto,
cauliflower purée, roasted bell pepper aioli,
asparagus

LAND:

OSCAR FILET MIGNON 59

8 oz filet mignon, dungeness crab meat,
béarnaise sauce, asparagus, oven-roasted
basil & balsamic roma tomato

BLEU CHEESE RIB EYE 51

12 oz usda grilled ribeye, garlic mashed
potatoes, asparagus, roasted garlic au jus,
aged bleu cheese

LAMB CHOPS 39

9 oz bone-in lamb chops, garlic mashed
potatoes, broccolini, baby carrots,
pomegranate reduction

CHICKEN 32

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

ANGUS SMASH BURGER 22

usda angus beef, american yellow cheese,
smoked bacon-onion-raspberry jam, pickled
thousand island, brioche

PASTA:

substitute for gluten free pasta +2

LOBSTER RIGATONI ALLA VODKA 33

rigatoni, new england lobster, tomato vodka
cream, buffalo mozzarella

SHRIMP SCAMPI 27

wild prawns, fettuccine, grape tomatoes,
shallots, white wine lemon-caper sauce

CAJUN JAMBALAYA 28

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

SEAFOOD FETTUCCINE 30

calamari, prawns, black mussels, manila
clams, garlic, asiago, choice of marinara,
gorgonzola cream, or creamy pesto