



celebrating mother's day

from the

# OYSTER BAR

*served on the half shell*

## STARTERS:

### CRABBY CHEESE BREAD 23

asiago, garlic, dungeness crab meat, sourdough add marinara +2

### MONTEREY CALAMARI 19

creole remoulade sauce jalapeños +1 | sweet chili +2

### SAUTÉED BLACK MUSSELS 20

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

### DUNGENESS CRAB CAKES 23

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

## SOUP:

CUP 8 | BOWL 9

### CHICKEN ENCHILADA

### FRENCH ONION

### LOBSTER CHOWDER

## SALADS:

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

### ROASTED BEET SALAD 17

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

### CAESAR SALAD 13

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

### FUJI APPLE CHICKEN SALAD 21

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

### STEAK COBB SALAD 23

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

### NICOISE SALAD 23

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

### SHRIMP LOUIE 24

iceberg lettuce, bay shrimp, cucumbers, diced eggs, red onions, radish, beets, avocado, louie 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

## SEA:

### FISH & CHIPS 19

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

### LOBSTER TACOS 29

grilled british columbia lobster, organic corn tortillas, cheddar, cabbage, cilantro, southern lime salsa, side of pico de gallo, guacamole, sweet potato fries

### GRILLED SALMON 31

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

### PETRALE SOLE 20

pan seared petrale sole, lemon caper sauce, mashed potatoes, broccolini

## PASTAS:

### CHICKEN MARSALA 22

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

### CAJUN JAMBALAYA 25

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

### SCAMPI FETTUCCINE 24

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

## FAVORITES:

### WHITE TRUFFLE MAC & CHEESE 16

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 24

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

## BURGERS/ SANDWICHES:

served with your choice of fries or salad

### WENCE'S CHEESEBURGER 18

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

### GRILLED CHICKEN SANDWICH 19

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

### LOBSTER ROLL 29

maine lobster meat, warmed butter, lrmon, new england roll, homestyle potato chips

### 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:

### HIRAMASA CRUDO 20

hiramasa sashimi, crispy quinoa, avocado, red onion, radish, serrano aioli

### AHI TUNA SASHIMI TOSTADAS 23

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

### SHRIMP COCKTAIL 18

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

### CRAB STACK 29

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

### AHI TUNA TOWER 23

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

### MIXED CEVICHE 21

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





## BRUNCH SWEETS:

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### BUTTERMILK PANCAKES 13

fresh berries, maple syrup, powdered sugar, oat crust  
sub for organic whole wheat +3  
chocolate chips +2 | blueberries +2

### CINNAMON FRENCH TOAST 13

fresh berries, butter, maple syrup, brown sugar

## BRUNCH FAVORITES:

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### CORNED BEEF HASH 18

eggs, green bell peppers, mushrooms, roasted potatoes, onions

### SPINACH AND ARTICHOKE FRITATA 17

eggs, spinach, roma tomatoes, artichokes, jack cheese

### THE TRADITIONAL 17

two eggs, home style potatoes, choice of: bacon or sausage

### BREAKFAST SANDWICH 15

ciabatta, eggs, cheddar cheese, lettuce, avocado, tomatoes, home style potatoes, choice of: sausage, bacon, or ham

### HUEVOS RANCHEROS 17

corn tortillas, refried beans, eggs, ranchero sauce, queso fresco, home style potatoes

### BRUSSELS SPROUTS & AVOCADO 19

chicken apple sausage, poached eggs, brussels sprouts, avocado spread, corn, tomatillo salsa, grilled toast

## BRUNCH SIDES:

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### BACON 8

### TWO EGGS 6

### SAUSAGE 6

### CANADIAN BACON 6

### FRUIT 5

### HOMESTYLE POTATOE'S 4

### TOAST: WHEAT, SOURDOUGH OR ENGLISH MUFFIN 3

## BENEDICTS:

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### PORK BELLY BENEDICT 21

english muffin, pork belly, poached eggs, avocado, tomato, tabasco hollandaise, home style potatoes

### SANTA FE BENEDICT 17

grilled onions, tomatoes, avocado, chipotle hollandaise, poached eggs, home style potatoes

### TRADITIONAL BENEDICT 18

english muffin, honey ham, poached eggs, hollandaise, home style potatoes

### LOBSTER SPINACH BENEDICT 23

baby organic spinach, lobster, poached eggs, hollandaise, home style potatoes

### DUNGENESS CRAB AVOCADO BENEDICT 21

english muffin, poached eggs, dungeness crab meat, hollandaise, avocado, home style potatoes

## OMELETS:

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### DUNGENESS CRAB OMELET 21

avocado, jack cheese, egg whites, home style potatoes

### WENCE'S OMELET 17

egg whites, grilled chicken, spinach, cheddar cheese, pico de gallo, avocado, home style potatoes

### FARMER'S OMELET 16

baby organic spinach, mushrooms, bell peppers, onions, tomato, home style potatoes

## BRUNCH COCKTAILS:

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### MIMOSA 10

choice of: orange, peach, cranberry, limoncello, grapefruit

### MIMOSAS AROUND KIT 29

sparkling wine bottle, one flavor choice of: orange, peach, grapefruit or cranberry

### APEROL SPRITZ 14

aperol aperitivo liqueur, prosecco, orange slice

### BLOODY MARY 12

tito's vodka, bloody mary mix, tajin spice, olives, celery, lime

### HONEY BUBBLES 11 / 39

sparkling moscato | italy

### MUMM 14 / 43

brut | napa, ca

### DOMAINE CARNEROS 62

taittinger brut | carneros, ca

