



## STARTERS:

**GARLIC CHEESE BREAD** 12

**GRILLED ARTICHOKE** 12  
smoked chipotle, roasted garlic aioli

**TEMPURA GREEN BEANS** 14

**MAC & CHEESE** 16  
gruyere, sharp cheddar, mozzarella, aged asiago, truffle oil, breadcrumbs  
bacon or broccolini +3 | chicken +8 | chorizo +4  
lobster +mp | crab + mp

**MONTEREY CALAMARI** 18  
creole remoulade sauce  
jalapeños +1 | sweet chili +2

**CITRUS HABANERO SCALLOPS** 21  
seared sea scallops, habanero citrus glaze

**SAUTÉED BLACK MUSSELS** 22  
smoked chipotle lemon wine broth, toasted herb cheese crostini  
substitute clams + 3

**DUNGENESS CRAB CAKES** MP  
pan-fried dungeness crab cakes, cucumber, 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

**CAESAR SALAD** 13  
romaine hearts, herb croutons, aged asiago crisp anchovies +2

**WEDGE SALAD** 14  
iceberg lettuce, red onions, bell peppers, tomatoes, aged bleu cheese crumbs, bacon

**ROASTED BEET SALAD** 16  
baby organic arugula, dijon honey balsamic vinaigrette, avocado, caramelized walnuts, feta cheese

**SHRIMP LOUIE** 23  
iceberg lettuce, louie dressing, bay shrimp, cucumbers, diced eggs, red onions, radish, beets, avocado  
sub dungeness crab + mp | combo louie + mp

ITEMS MARKED WITH AN MP, ARE SUBJECT TO MARKET PRICE DUE TO PRICING AND AVAILABILITY\*

## DINNER 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+ | \$18 cakeage fee | follow us on instagram: @wences\_ph for the latest updates | 2 hour dining experience limit

# from the OYSTER BAR

served raw 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 44 | Half 25

### OYSTER BAR MIX

Assortment of Above Oysters  
Dozen 44 | Half 25

### OYSTER SHOOTER 9

## COOKED OYSTERS:

cooked to order, require additional cooking time

**TEMPURA** 14  
four lightly fried sunset beach oysters

**ROCKEFELLER** 15  
four sunset beach oysters baked with bacon, spinach, asiago, garlic

## CRUDO BAR:

**HIRAMASA CRUDO** 19  
hiramasa sashimi, crispy quinoa, avocado, red onion, radish, serrano aioli

**AHI TUNA TOSTADAS** 23  
sashimi grade ahi tuna, ponzu, spicy mayo, cucumber, red onions, green onions, sesame, tostadas

**WHOLE CRAB** MP  
steamed local crab, fries, coleslaw, drawn butter

**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

**MIXED CEVICHE** 20  
citrus cured: red snapper, prawns, calamari, mussels, aji rocoto leche de tigre, red onions  
add yucca chips +5

## SEA:

**WHITE SEA BASS** 35  
seared chilean white sea bass, jumbo prawns, manila clams, mediterranean black mussels, chorizo, white wine cherry tomato saffron shallot sauce

**SALMON** 32  
wild charbroiled salmon, lemon corn dill relish, garlic mashed potatoes, broccolini

**SEAFOOD GRILL** 37  
chilean white sea bass, king salmon, wild prawns, sea scallops, white wine lemon caper reduction, grilled polenta, mixed vegetables

**FISH & CHIPS** 19  
beer battered alaskan cod, shoe-string fries, pineapple citrus infused coleslaw, tartar sauce

**LOBSTER TACOS** MP  
grilled british columbian lobster, organic corn tortillas, cheddar, cabbage, cilantro, southern lime salsa, side of pico de gallo, guacamole, sweet potato fries

## LAND:

**LAMB CHOPS** MP  
9 oz. bone-in lamb chops, pomegranate reduction, broccolini, garlic mashed potatoes, baby carrots

**RIB EYE STEAK** MP  
12 oz. all natural usda grilled rib eye, au-jus roasted garlic, aged bleu cheese, yukon garlic mashed potatoes, asparagus

**CHICKEN PICCATA** 29  
all natural chicken breast, white wine lemon caper sauce, garlic mashed potatoes, mixed vegetables

**CHICKEN SCALLOPINI** 29  
seared all natural chicken breast, sherry mushroom demi glace, scalloped potatoes, broccolini

**GRILLED CHICKEN SANDWICH** 19  
grilled free range chicken breast, smoked apple wood bacon, avocado, tomato, cambozola cheese, mayo, telera roll

**THE JUNIOR'S BURGER** 19  
usda angus beef, smoked apple wood bacon, tomato, mayo, cambozola, cheese, fried egg, brioche bun

## PASTA:

**SHRIMP SCAMPI** 25  
pacific coast wild prawns, fettuccine, grape tomatoes, shallots, white wine lemon caper sauce

**CAJUN JAMBALAYA** 26  
penne, chorizo, chicken, prawns, bell peppers, onions, asiago, cajun saffron sauce

**SEAFOOD FETTUCCINE** 28  
calamari, prawns, mediterranean black mussels, manila clams, garlic, asiago, choice of marinara, gorgonzola cream or creamy pesto

**LOBSTER SPINACH FETTUCCINE** MP  
fettuccine, lobster, sun-dried tomatoes, shallots, artichokes, baby organic spinach, asiago, white wine garlic cream sauce

**CARBONARA** 25  
mushrooms, english peas, pancetta, asiago, garganelli, white cream sauce