



Father's Day  
Weekend Specials  
06/20/26 & 06/21/26



## OYSTER BAR

seared raw on the half shell

### STEAMBOAT \*

totten inlet, WA  
dozen 27 | half 16

### SUNSET BEACH \*

hood canal, WA  
dozen 38 | half 23

### MARIN GEMS \*

tomaes 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

### OYSTER SHOOTER\* 9

## COOKED OYSTERS:

four sunset beach oysters

### GARLIC BUTTER GRILLED 17

sunset beach grilled oysters, garlic butter

### BACON SPINACH ROCKEFELLER 17

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

### TEMPURA 16

lightly fried sunset beach oysters

## CRUDO BAR:

### SALMON SASHIMI\* 22

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

### SASHIMI OF THE DAY\* 19

sashimi, crispy quinoa, radish, avocado, persian cucumber, red onion, ponzu, serrano aioli, avocado cilantro verde sauce

### 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

## TOSTADAS:

### AHI TUNA TOSTADAS\* 23

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

### PULPO CHIPOTLE TOSTADAS 25

tostadas (3), octopus, salsa macha, avocado, cilantro lime cucumber salsa, red onion, micro cilantro, sriracha aioli

## COASTAL BITES:

### CALAMARI 18

add: jalapeños +1 or sweet chili +2

### CRABBY CHEESE BREAD 23

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

### CRAB & GRUYÈRE FONDUE 25

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

### ROASTED POBLANO PULPO 19

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

### SAUTÉED BLACK MUSSELS 24

black mussels, smoked chipotle lemon wine broth, herb cheese crostini  
sub clams +3

### DUNGENESS CRAB CAKES 26

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

## SMALL PLATES:

### BURRATA TRICOLORE 21

heirloom tomato, burrata cheese, prosciutto, pesto, basil, extra virgin olive oil, balsamic glaze

### GRILLED ARTICHOKE 14

smoked chipotle, roasted garlic aioli

### BRUSSELS SPROUTS 17

crispy brussels sprouts, lemon vinaigrette, calabrian pepper aioli, balsamic glaze, sea salt  
add bacon +3

## SOUP:

cup 7 / bowl 9

### Chicken Enchilada

### French Onion

### Lobster Chowder

## SALADS:

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

### CAESAR SALAD 14

romaine hearts, herb croutons, asiago anchovies +2

### WEDGE SALAD 15

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

### ROASTED BEET SALAD 16

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

### SHRIMP LOUIE 24

iceberg lettuce, bay shrimp, cucumbers, diced egg, red onions, radish, beets, avocado, louie dressing  
sub dungeness crab +MP  
combo louie +MP

## FROM THE SEA:

### HALIBUT 42

yucca-crust halibut, sofrito pea rice, grilled asparagus, cilantro avocado tomatillo salsa

### LOBSTER RISOTTO 49

8 oz cold water lobster tail, saffron pea risotto, champagne beurre blanc

### WHITE SEA BASS 39

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

### LEMON DILL SALMON 36

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

### SEAFOOD GRILL 39

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

## LAND:

### FILET MIGNON OSCAR 58

filet mignon, 8 oz, dungeness crab, béarnaise, asparagus, potato medley

### PRIME RIB 51

14 oz slow-roasted prime rib, loaded baked potato, asparagus, sauce trio: au jus, creamy dill, horseradish

### BLEU CHEESE RIBEYE 49

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 PICCATA 30

all-natural chicken breast, garlic mashed potatoes, mixed vegetables, white wine lemon-caper sauce

### ANGUS SMASH BURGER 23

usda angus beef, american yellow cheese, smoked bacon-onion-raspberry jam, pickled thousand island, brioche  
choice of: fries or salad

## PASTA:

substitute for gluten free pasta +2

### LOBSTER RIGATONI ALLA VODKA 32

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

### CAJUN JAMBALAYA 27

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

### SEAFOOD FETTUCCINE 29

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

items marked with an asterisk may contain raw or undercooked ingredients and consuming these may increase the risk of food borne illness.

items with an "mp" are subject to market price.

please inform your server of any allergies. we cannot guarantee any menu item will be completely free of allergens, as our kitchen handles common allergens.

a 20% gratuity applies to parties of 6 or more. a service fee of \$3.00 per slice applies to cakes, and \$19.00 per dozen cupcakes. 2-hour dining limit.