



● OYSTER BAR ●

OYSTER SHOOTER*

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 *

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

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:

LEMON DILL SALMON 36

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

HALIBUT 42

seared halibut, toasted almond celery purée, asparagus, roasted tomato medley

LOBSTER RISOTTO 49

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

WHITE SEA BASS 39

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

SEAFOOD GRILL 39

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

WHOLE CRAB 54

steamed or grilled local crab, fries, coleslaw, drawn butter

LAND:

FILET MIGNON OSCAR 58

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

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.