

WENCE'S
Mother's Day
WEEKEND



STARTERS:

BURRATA TRICOLORE 21

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

BRUSSELS SPROUTS 17

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

CRABBY CHEESE BREAD 23

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

MONTEREY CALAMARI 19

creole remoulade sauce
jalapeños +1 | sweet chili +2

SAUTÉED BLACK MUSSELS 24

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

DUNGENESS CRAB CAKES 25

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

SOUP:

CUP 8 | BOWL 9

CHICKEN ENCHILADA

FRENCH ONION

LOBSTER CHOWDER

TOSTADAS:

PULPO AVOCADO CHIPOTLE TOSTADAS 24

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

AHI TUNA SASHIMI TOSTADAS 24

tostadas (3), sashimi grade ahi tuna, ponzu, spicy mayo, cucumber, red onion, green onion, sesame

CRUDO BAR:

SASHIMI OF THE DAY 20

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

CRAB STACK 31

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

AHI TUNA TOWER 24

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

OYSTER BAR

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 24

COOKED OYSTERS:

four washington hood canal oysters per order
cooked to order, allow additional cooking period

ROCKEFELLER 19

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

TEMPURA 17

four sunset beach lightly fried oysters

GARLIC BUTTER 16

four sunset beach grilled oysters, garlic butter sauce

SALADS:

*add: chicken +8 | steak + 12 | prawns +9 | salmon +15
crab +22*

ROASTED BEET SALAD 17

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

CAESAR SALAD 14

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

FUJI APPLE CHICKEN SALAD 21

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

STEAK COBB SALAD 25

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

SHRIMP LOUIE 25

iceberg lettuce, bay shrimp, avocado, cucumber, radish, beets, diced egg, red onion, louisiana dressing
sub dungeness crab + 10 combo (shrimp + crab) + 11

SEA:

BASIL BEURRE BLANC SALMON 33

grilled salmon, basil mashed potatoes, asparagus, sauteed cherry tomatoes, garlic, shallots, beurre blanc sauce

FISHERMAN'S CIABATTA 22

grilled calamari, scallops, prawns, sautéed spinach, cannellini beans, grilled ciabatta

LOBSTER ROLL 33

british columbia lobster, drawn butter, celery, onion, old bay aioli, sweet potatoes

FISH & CHIPS 19

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

LAND:

CHIMICHURRI STEAK FRITES 22

new york steak, 12 oz, chimichurri, grilled asparagus, truffle fries

CHICKEN PICCATA 26

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

PASTAS:

CAJUN JAMBALAYA 26

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

SCAMPI FETTUCCINE 25

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

WHITE TRUFFLE MAC & CHEESE 16

gruyere, sharp cheddar, mozzarella, aged asiago, truffle oil, breadcrumbs
add: bacon or broccolini +3, chicken +8, chorizo +4, lobster + mp, crab + mp

BURGERS/ SANDWICHES:

served with your choice of fries or salad

SMASHED BURGER 22

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

GRILLED CHICKEN SANDWICH 20

telera roll, free range grilled chicken breast, smoked applewood bacon, avocado, tomato, cambozola cheese, mayo, choice of fries or salad

BREAKFAST SANDWICH 15

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

items marked with an mp, are subject to market price. due to pricing and availability*

MOTHER'S DAY WEEKEND BRUNCH: 05/09/26 - 05/10/26

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.

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BRUNCH SWEETS:

BUTTERMILK PANCAKES 15

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

CINNAMON FRENCH TOAST 15

fresh berries, butter, maple syrup, brown sugar

MIXED BERRY WAFFLE 15

mixed berries, mixed berry butter, maple syrup, whipped cream

BRUNCH FAVORITES:

CHILAQUILES 21

crispy tortilla triangles, shredded chicken, avocado, two eggs your style,
crema, queso fresco, white onion, micro cilantro, choice of salsa verde or salsa
roja

SALMON HASH 22

potatoes, bell peppers, onion, dill, poached eggs

HUEVOS RANCHEROS 19

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

BRUSSELS SPROUTS & AVOCADO 21

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

THE TRADITIONAL 19

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

OMELETS:

DUNGENESS CRAB OMELET 23

egg whites, avocado, jack cheese, home style potatoes

WENCE'S OMELET 19

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

SPINACH ARTICHOKE FRITTATA 18

eggs, spinach, roma tomatoes, artichokes, jack cheese

BENEDICTS:

SMOKED SALMON BENEDICT 21

english muffin, smoked salmon, avocado, cucumber, hollandaise, home style
potatoes

SANTA FE BENEDICT 19

english muffin, two poached eggs, avocado, grilled onion, tomato, chipotle
hollandaise, home style potatoes

LOBSTER SPINACH BENEDICT 24

english muffin, baby organic spinach, lobster, two poached eggs, hollandaise,
home style potatoes

DUNGENESS CRAB AVOCADO BENEDICT 25

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

TRADITIONAL BENEDICT 19

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

BRUNCH SIDES:

BACON 8

TWO EGGS 8

SAUSAGE 6

CANADIAN BACON 6

FRUIT 5

HOMESTYLE POTATOES 4

TOAST: WHEAT, SOURDOUGH OR ENGLISH MUFFIN 4

CHEERS

POP, FIZZ, CLINK:

MIMOSAS AROUND KIT 29

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

LIMONCELLO SPRITZ 14

limoncello, prosecco, sparkling water

APEROL SPRITZ 14

aperol aperitivo liqueur, prosecco, orange slice

MIMOSA 10

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

BLOODY MARY 13

vodka, bloody mary mix, tajin spice, olives, celery, lime

SPARKLING WINES:

VEUVE CLICQUOT 99

Champagne
France

ROBERT HALL 44

Cavern Select
Sparkling Grenache Blanc
Paso Robles

MUMM 15 / 49

Brut | napa, ca

DOMAINE CARNEROS 16 / 64

Brut Rose
Los Carneros, CA

CHANDON 13

Brut
California

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