



TIDE TO TABLE:

- CALAMARI** 19
add: jalapeños +1, sweet chili +2, prawns +9
- CRAB & GRUYÈRE FONDUE** 24
dungeness crab, green leeks, garlic, shallots, gruyère fondue, grilled ciabatta
- ROASTED POBLANO PULPO** 20
grilled octopus, marble potatoes, roasted poblano pepper sauce, salsa macha
- SMOKED CHIPOTLE MUSSELS** 23
sautéed black mussels, smoked chipotle lemon wine broth, herb cheese crostini
- DUNGENESS CRAB CAKES** MP
pan-fried dungeness crab cakes, cucumber, lemon-mint-caper vinaigrette

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
- SALMON SASHIMI*** 22
sashimi-grade salmon, crispy carrots, scallions, salsa macha, tamari, soy, lemon zest
- AHI TUNA TOSTADAS*** 23
sashimi-grade ahi tuna, cucumber, red onion, green onion, sesame, ponzu, spicy mayo, tostadas
- CRAB STACK*** MP
dungeness crab, avocado, cucumber, crispy green onion, citrus vinaigrette
- AHI TUNA TOWER*** 24
ahi tuna, mango, avocado, cucumber, sesame seeds, wasabi avocado mousse, sweet chili, wonton chips
- MIXED CEVICHE*** 22
red snapper, prawns, calamari, mussels, red onion, aji rocoto leche de tigre
add yucca chips +5

COOKED OYSTERS:

- TEMPURA OR GRILLED** 17
- FLORENTINE ROCKEFELLER** 18
baked oysters (4), bacon, spinach, asiago, garlic

RAW OYSTERS:

- | | |
|--|---|
| PRINCE CASPIAN *
Duxbury Bay, MA
dozen 32 half 19 | STEAMBOAT *
Totten Inlet, WA
dozen 28 half 17 |
| HEIRLOOM KUMAMOTO *
Chapman's Cove, WA
dozen 46 half 27 | SUNSET BEACH *
Hood Canal, WA
dozen 39 half 24 |
| OYSTER BAR MIX *
Oyster Assortment
dozen 47 half 27 | MARIN GEMS *
Tomaes Bay, CA
dozen 36 half 21 |

SMALL PLATES:

- BRUSSELS SPROUTS** 14
lemon vinaigrette, calabrian chili aioli, balsamic glaze, sea salt
add: bacon +3
- GARLIC CHEESE BREAD** 15
add: dungeness crab meat + MP
- GRILLED ARTICHOKE** 14
smoked chipotle, roasted garlic aioli
- STEAK CROSTINI** 24
new york strip steak, crostini, whiskey peppercorn demi-glace cream sauce, pickled onions, fresno pepper

SOUP:

- cup 7 / bowl 9*
- Chicken Enchilada
French Onion
Lobster Chowder

SALAD:

- add: chicken + 8, steak + 12, prawns + 9, salmon + 15, crab + MP*
- CAESAR SALAD** 15
romaine hearts, herb croutons, asiago
add: anchovies +2
- WEDGE SALAD** 16
iceberg lettuce, bell peppers, tomatoes, red onions, bacon, aged bleu cheese
- SALMON KALE SALAD** 29
blackened salmon, kale, avocado, cucumber, cherry tomatoes, asiago, almonds, toasted breadcrumbs, lemon dijon vinaigrette
- ROASTED BEET SALAD** 17
baby arugula, avocado, caramelized walnuts, feta cheese, dijon honey balsamic vinaigrette
- SHRIMP LOUIE** 25
iceberg lettuce, bay shrimp, cucumber, diced egg, red onion, radish, beets, avocado, louie dressing
sub dungeness crab +MP / combo louie +MP

GRILLED:

- served with your choice of fries or salad*
- SURF & TURF BURGER** MP
usda angus beef, american cheese, bacon, 3 oz. lobster meat, arugula, tomato, horseradish roasted bell pepper aioli, brioche
- ANGUS SMASH BURGER** 23
usda angus beef, american cheese, smoked bacon, tomato, onions, pickled thousand island, brioche
- CHICKEN SANDWICH** 22
all-natural chicken breast, smoked bacon, cambozola, avocado, tomato, mayo, telera roll

FROM THE SEA:

- WHITE SEA BASS** 38
seared chilean sea bass, prawns, clams, mussels, chorizo, cherry tomatoes, white wine saffron sauce
- LEMON DILL SALMON** 35
wild charbroiled salmon, garlic mashed potatoes, broccolini, lemon corn dill relish
- CIOPPINO** 42
clams, prawns, mussels, calamari, fish of the day, dungeness crab, tomato broth, crostini
- SEAFOOD GRILL** 39
chilean sea bass, salmon, prawns, sea scallops, grilled polenta, mixed vegetables, white wine lemon-caper sauce
- WHOLE CRAB** MP
steamed or grilled local crab, fries, coleslaw, drawn butter
- FISH & CHIPS** 23
beer-battered alaskan cod, shoestring fries, pineapple-citrus coleslaw, tartar sauce

LAND:

- BLEU CHEESE RIB EYE** MP
12 oz usda ribeye, garlic mashed potatoes, asparagus, roasted garlic au jus, aged bleu cheese
- SURF & TURF STEAK** MP
14 oz new york steak, lobster sauce, prawns, potato medley, asparagus
- LAMB CHOPS** MP
9 oz bone-in lamb chops, garlic mashed potatoes, broccolini, baby carrots, pomegranate reduction
- CHICKEN PICCATA** 31
all-natural chicken breast, garlic mashed potatoes, mixed vegetables, white wine lemon-caper sauce

PASTA:

- substitute for gluten free pasta +2*
- LOBSTER RIGATONI ALLA VODKA** MP
rigatoni, new england lobster, tomato vodka cream, buffalo mozzarella
- SHRIMP SCAMPI** 27
wild prawns, fettuccine, grape tomatoes, shallots, white wine lemon-caper sauce
- CAJUN JAMBALAYA** 28
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
- CARBONARA** 26
garganelli, mushrooms, english peas, pancetta, asiago, white cream sauce

DINNER MENU:

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