



TIDE TO TABLE:

MONTEREY CALAMARI 17
creole remoulade sauce
jalapeños +1 | sweet chili +2

SMOKED CHIPOTLE MUSSELS 22
sautéed black mussels, smoked chipotle lemon
wine broth, herb cheese crostini
substitute clams + 3

DUNGENESS CRAB CAKES mp
pan-fried crab cakes (2), sliced cucumber
salad, lemon mint demi, caper vinaigrette

ROASTED POBLANO PULPO 20
grilled octopus, marble potatoes, roasted
poblano sauce, salsa macha

SMALL PLATES:

BRUSSELS SPROUTS 14
lemon vinaigrette, calabrian chili aioli, balsamic
glaze, sea salt
add: bacon +3

GARLIC CHEESE BREAD 12
add: dungeness crab meat +mp

CRUDO BAR:

CRAB STACK mp
dungeness crab, avocado, cucumber, citrus
vinaigrette, green onion

AHI TUNA TOWER* 24
ahi tuna, mango, avocado, cucumber,
wasabi avocado mousse, sesame seeds,
sweet chili, wonton chips

TUNA SASHIMI TOSTADAS* 23
sashimi-grade ahi tuna, cucumber, red onion,
green onion, sesame, ponzu, spicy mayo,
tostadas (3)



COOKED OYSTERS:

four sunset beach oysters

FLORENTINE ROCKEFELLER 17
baked oysters (4), bacon, spinach, asiago, garlic

TEMPURA OR GRILLED 15
lightly fried oysters (4)



RAW OYSTERS:

served on the half shell

PRINCE CASPIAN *
Duxbury Bay, MA
dozen 30 | half 17

**HEIRLOOM
KUMAMOTO ***
Chapman's Cove, WA
dozen 42 | half 22

OYSTER BAR MIX *
Oyster Assortment
dozen 43 | half 24

STEAMBOAT *
Totten Inlet, WA
dozen 26 | half 15

SUNSET BEACH *
Hood Canal, WA
dozen 37 | half 22

MARIN GEMS *
Tomaes Bay, CA
dozen 34 | half 19

SOUP:

cup 7 | bowl 9

Chicken Enchilada
French Onion
Lobster Chowder

SALADS:

add: chicken +8 | steak + 12 | prawns +9 | salmon +15, crab +mp

ROASTED BEET SALAD 17
baby arugula, avocado, caramelized walnuts, feta,
dijon honey balsamic vinaigrette

CAESAR SALAD 15
romaine hearts, herb croutons, asiago
anchovies +2

WEDGE SALAD 15
iceberg lettuce, red onion, bell peppers, tomatoes,
aged bleu cheese, bacon, bleu cheese dressing

SALMON KALE 31
blackened salmon, kale, avocado, cucumber, cherry
tomatoes, asiago, toasted almonds, toasted
breadcrumbs, lemon dijon vinaigrette

FUJI APPLE CHICKEN SALAD 22
grilled chicken, butter lettuce, bleu cheese, red onion,
cherry tomatoes, avocado, caramelized walnuts,
balsamic vinaigrette

STEAK COBB SALAD 24
new york steak, romaine, bleu cheese, egg, bacon,
tomatoes, red onion, avocado, kalamata olives, bleu
cheese vinaigrette

NICOISE SALAD 24
seared ahi tuna, organic mixed greens, egg, roma
tomatoes, green beans, kalamata olives, bell peppers,
fingerling potatoes, dijon vinaigrette

SHRIMP LOUIE 25
bay shrimp, iceberg lettuce, cucumber, egg, red onion,
radish, beets, avocado, louie dressing
sub: dungeness crab + mp | shrimp & crab + mp

PASTAS:

substitute for gluten free pasta +2

CHICKEN MARSALA 23
penne, chicken, mushrooms, green onions, marsala wine
sauce, asiago

CAJUN JAMBALAYA 25
penne, chorizo, chicken, prawns, bell peppers, onions,
asiago, cajun saffron sauce

SCAMPI FETTUCCINE 24
fettuccine, pacific coast wild prawns, grape tomatoes,
shallots, white wine lemon caper sauce, asiago

TRUFFLE MAC & CHEESE 16
gruyère, sharp cheddar, mozzarella, aged asiago, truffle
oil, breadcrumbs
add: bacon or broccolini +3, chicken +8, chorizo +4,
lobster + mp, crab + mp

LAND & SEA:

FISH & CHIPS 21
beer-battered alaskan cod, shoestring fries, pineapple
citrus coleslaw, tartar sauce

LEMON DILL SALMON 31
wild charbroiled salmon, garlic mashed potatoes,
broccolini, lemon corn dill relish

MAHI MAHI FISH TACOS 17
grilled or battered mahi mahi fish tacos (2), organic corn
tortillas, cabbage, avocado cumin salsa, guacamole,
pico de gallo, green onions

CHIMICHURRI STEAK FRITES 32
12 oz new york steak, chimichurri, grilled asparagus,
truffle fries

CHICKEN PICCATA 26
free-range chicken breast, lemon white wine caper
sauce, mixed vegetables, garlic mashed potatoes

SANDWICHES:

served with your choice of fries or salad

CRABBY MELT MP
dungeness crab, avocado, lemon aioli, cheddar, sourdough

LOBSTER ROLL MP
british columbia lobster, drawn butter, celery, onion,
old bay aioli, brioche

SALMON CLUB 24
lemon aioli, swiss, smoked bacon, avocado, arugula,
tomatoes, sourdough

AVOCADO BLT 18
smoked bacon, butter lettuce, tomato, swiss, avocado,
pesto aioli, sourdough

GRILLED CHICKEN SANDWICH 19
grilled chicken, smoked bacon, avocado, tomato,
cambozola, mayo, telera roll

FRENCH DIP 21
slow-roasted prime rib, creamy dill horseradish, au jus,
french roll

ALBACORE TUNA MELT 18
pacific albacore tuna, butter lettuce, tomato, avocado,
mayo, sourdough

BURGERS:

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

BACON JALAPEÑO CHEDDAR BURGER 20
usda angus beef, bbq sauce, smoked bacon, grilled
onions, aged sharp cheddar, mayo, fried jalapeños,
ciabatta roll

ANGUS SMASH BURGER 22
usda angus beef, american cheese, smoked bacon,
tomato, onions, pickled thousand island, brioche

LUNCH MENU:

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.