

## STARTERS:

### DUNGENESS CRAB & GRUYÈRE

FONDUE 23

dungeness crab meat, green leeks, garlic, shallots, gruyère cheese, grilled ciabatta

### GRILLED PULPO 17

grilled octopus, fried marble potatoes, poblano pepper sauce

### ROMESCO GRILLED CAULIFLOWER 18

grilled cauliflower steak with romesco sauce, toasted almonds

### CRABBY CHEESE BREAD 23

sourdough, garlic, asiago, shredded dungeness crab meat

### CHIPOTLE SMOKED MUSSELS 23

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

### MAC & CHEESE 18

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

### CALAMARI 19

creole remoulade sauce jalapeños +1 | sweet chili +2

### DUNGENESS CRAB CAKES 24

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

## SOUP:

### BOWL 9

### CHICKEN ENCHILADA

### FRENCH ONION

### LOBSTER CHOWDER

## SALADS:

add: 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, red onions, bell peppers, tomatoes, aged bleu cheese, bacon

### ROASTED BEETS SALAD 17

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

### SHRIMP LOUIE 24

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

## DINNER MENU:

entrees may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase your risk of foodborne illness. not all ingredients are listed. please inform your server of all allergies. 20% gratuity added for parties of 6 or more, \$18 cakeage fee, 2-hour dining time limit.



## OYSTER BAR

### OYSTER SHOOTER 9

served raw on the half shell

#### STEAMBOAT

Totten Inlet, WA  
dozen 26 | half 15

#### SUNSET BEACH

Hood Canal, WA  
dozen 37 | half 22

#### MARIN GEMS

Tomales Bay, CA  
dozen 34 | half 19

#### PRINCE CASPIAN

Duxbury Bay, MA  
dozen 30 | half 17

#### HEIRLOOM KUMAMOTO

Chapman's Cove, WA  
dozen 44 | half 25

#### OYSTER BAR MIX

Assortment of Above Oysters  
dozen 44 | half 25

## COOKED OYSTERS:

requires additional cooking period

### TEMPURA 16

lightly fried sunset beach oysters (4)

### ROCKEFELLER 17

baked sunset beach oysters, bacon, spinach, asiago, garlic (4)

## CRUDO BAR:

### AHI TUNA TOSTADAS 24

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

### WHOLE CRAB 52

steamed local crab, fries, coleslaw, drawn butter

### CRAB STACK MP

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

### AHI TUNA TOWER 22

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

### MIXED CEVICHE 20

citrus cured: red snapper, prawns, calamari, mussels, aji rocoto leche de tigre, red onions  
add yucca chips +5

## SEA:

### CIOPPINO 37

clams, mussels, calamari, prawns, cod, tomato herb broth, crostini

### PAELLA MIXTA 38

clams, prawns, mussels, pulpo, chorizo, peas, saffron rice

### SKIN ON CROQUETTE SALMON 35

seared skin on salmon, celery root purée, potato croquette, asparagus

### WHITE SEA BASS 35

seared chilean sea bass, jumbo prawns, manila clams, mussels, chorizo, white wine saffron-tomato sauce

### SEAFOOD GRILL 37

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

## LAND:

### COGNAC DEMI-GLACE FILET

### MIGNON 49

8 oz all-natural filet mignon, cognac cremini mushroom demi-glace shallot sauce, potato croquette, asparagus

### BLEU CHEESE RIB EYE STEAK 45

12 oz. usda grilled ribeye, au jus roasted garlic, aged bleu cheese, yukon garlic mashed potatoes, asparagus

### 14 OZ PORK CHOP 38

bone-in 14 oz white marble pork chop, roasted cauliflower, carrots, fried marble potatoes, cauliflower puree, pancetta-shallot-cremini mushroom demi glace

### ARTICHOKE CHICKEN 29

Airlined chicken with mashed potatoes, artichokes, roma tomatoes, white onions, thyme white wine sauce

## PASTA:

### SMOKED SEAFOOD RAVIOLI 36

lobster, shrimp, and ricotta stuffed ravioli, mussels, prawns, saffron smoked hickory marinara sauce

### SEAFOOD FETTUCCINE 28

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

### SHRIMP SCAMPI 25

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

### CAJUN JAMBALAYA 26

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

### CARBONARA 25

mushrooms, english peas, pancetta, asiago, garganelli, white cream sauce

Items marked with MP are subject to market price \*\*