



Easter Sunday SUNDAY APRIL 05, 2026

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
- MIXED SEAFOOD "CÓCTEL"** 26
calamari, octopus, prawns, scallops, avocado, onion, cilantro, mexican cocktail sauce, corn tortilla chips

EASTER SUNDAY BRUNCH: 04/05/26

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.

SEA:

- BASIL BEURRE BLANC SALMON** 33
grilled salmon, basil mashed potatoes, asparagus, sauteed cherry tomatoes, garlic, shallots, beurre blanc sauce
- SEARED HALIBUT** 38
seared halibut, jumbo prawns, corn, cauliflower, sauteed mushrooms, beurre blanc sauce
- FISH & CHIPS** 19
beer battered alaskan cod, shoe-string fries, pineapple citrus coleslaw, tartar sauce
- LOBSTER ROLL** 33
british columbian lobster, drawn butter, celery onion aioli, sweet potatoes

PASTAS:

- PAPRDELLE** 22
pappardelle, cherry tomatoes, basil, garlic, white onion, olive oil, white wine
add: chicken +8 | steak +12 | prawns +9 | salmon +15 crab +22
- 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

FAVORITES:

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

BURGERS/ SANDWICHES:

- JUNIOR'S BURGER** 21
usda angus beef, smoked bacon, fried egg, cambozola cheese, tomato, mayo, toasted brioche bun, choice of fries or salad
- 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*

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





Easter Sunday
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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:

HUEVOS RANCHEROS 19

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

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

THE TRADITIONAL 19

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

BRUSSELS SPROUTS & AVOCADO 21

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

BREAKFAST BURRITO 19

scrambled eggs, potatoes, bell peppers, onion, cheddar cheese, salsa, choice of bacon sausage chicken or chorizo

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

CHEERS

POP, FIZZ, CLINK:

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

MIMOSAS AROUND KIT 29

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

BENEDICTS:

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

SMOKED SALMON BENEDICT 21

english muffin, smoked salmon, avocado, cucumber, 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

SPARKLING WINES:

VEUVE CLICQUOT 99

Champagne
France

ROBERT HALL 18 / 64

Cavern Select
Sparkling Grenache Blanc
Paso Robles

MUMM 15 / 49

brut | napa, ca

GEMMA DI LUNA 12

Sparkling Moscato
Italy

MIONETTO 13

Prosecco Rose
Italy



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