

● OYSTER BAR ●

OYSTER SHOOTER*

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 26

COOKED OYSTERS:

requires additional cooking period

TEMPURA 16

four lightly fried sunset beach oysters

ROCKEFELLER 17

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

CRUDO BAR:

SASHIMI OF THE DAY* 19

sashimi of the day, crispy quinoa, radish,
avocado, persian cucumbers, red onion,
ponzu, serrano aioli, cucumber, 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, ponzu, spicy mayo,
cucumber, red onion, green onion, sesame,
tostadas

CRAB STACK* MP

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

AHI TUNA TOWER* 23

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

MIXED CEVICHE* 21

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

STARTERS:

CALAMARI 18

jalapeños +1 / sweet chili +2

GARLIC CHEESE BREAD 14

TEMPURA GREEN BEANS 14

CRAB & GRUYÈRE FONDUE 24

dungeness crab, green leeks, garlic,
shallots, gruyère fondue, grilled ciabatta

GRILLED ARTICHOKE 14

smoked chipotle, roasted garlic aioli

CITRUS HABANERO SCALLOPS 23

seared scallops, habanero citrus glaze

ROASTED POBLANO PULPO 19

grilled octopus, fried marble potatoes,
roasted poblano pepper sauce, salsa
macha

SAUTÉED BLACK MUSSELS 23

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

DUNGENESS CRAB CAKES MP

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

SOUP:

cup 7 / bowl 9

Chicken Enchilada

French Onion

Lobster Chowder

SALADS:

chicken +\$8 | steak +\$12 | prawns +\$9
salmon +\$15 | crab + MP

CAESAR SALAD 13

romaine hearts, herb croutons, asiago
anchovies +2

WEDGE SALAD 15

iceberg lettuce, bell peppers, tomatoes,
red onions, bacon, aged bleu cheese

ROASTED BEET SALAD 16

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

SHRIMP LOUIE 24

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

GRILLED:

served with your choice of fries or salad

ANGUS SMASH BURGER 22

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

CHICKEN SANDWICH 21

all-natural chicken breast, smoked bacon,
cambozola, avocado, tomato, mayo,
telera roll

FROM THE SEA:

WHITE SEA BASS 37

seared chilean sea bass, prawns, clams,
mussels, chorizo, cherry tomatoes, white
wine saffron sauce

LEMON DILL SALMON 34

wild charbroiled salmon, garlic mashed
potatoes, broccolini, lemon corn dill relish

SEAFOOD GRILL 38

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 22

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

LAND:

BLEU CHEESE RIB EYE MP

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

LAMB CHOPS MP

9 oz bone-in lamb chops, garlic mashed
potatoes, broccolini, baby carrots,
pomegranate reduction

ARTICHOKE THYME CHICKEN 31

airlined chicken, garlic mashed potatoes,
artichokes, roma tomato white onion thyme
white wine

CHICKEN PICCATA 30

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 26

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

CAJUN JAMBALAYA 27

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