

• 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, ponzo, 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, ponzo, 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
airline 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