

# WENCE'S

## STARTERS

CRABBY CHEESE BREAD 20

TRUFFLED MAC & CHEESE 15

GRUYERE, SHARP CHEDDAR, MOZZARELLA, AGED ASIAGO CHEESE, TRUFFLE OIL & BREADCRUMBS BACON OR BROCCOLINI +3 | CHICKEN +7 | CHORIZO +4 | LOBSTER +18 | CRAB +18

MONTEREY CALAMARI 16

CREOLE REMOULADE SAUCE JALAPEÑOS +1 | SWEET CHILI +2

PROSCIUTTO CROSTINI 18

PROSCIUTTO, BURRATA, BALSAMIC GLAZE, BASIL, HONEY & CROSTINI

CITRUS HABANERO SCALLOPS 19

SEARED SEA SCALLOPS & HABANERO CITRUS GLAZE

DUNGENESS CRAB CAKES 23

PAN-FRIED, SLICED CUCUMBER SALAD & LEMON MINT DEMI CAPER VINAIGRETTE

GRILLED ARTICHOKE 12

SMOKED CHIPOTLE & ROASTED GARLIC AIOLI

## SOUP

CUP 7 | BOWL 8

CRAB CHOWDER

ROASTED POBLANO CRAB CORN CHOWDER

## RAW BAR

SHRIMP COCKTAIL 17

PACIFIC COAST WILD PRAWNS, AVOCADO, CUCUMBERS & COCKTAIL SAUCE  
SUB CRAB + MP

CRAB STACK 27

DUNGENESS CRAB MEAT, AVOCADO, CUCUMBERS, CITRUS VINAIGRETTE & CRISPY GREEN ONIONS

AHI TUNA TOWER 23

AHI TUNA, MANGO, AVOCADO, CUCUMBERS, WASABI AVOCADO MOUSSE, SESAME SEEDS, SWEET CHILI & WONTON CHIPS

## SALADS

CHICKEN +7 | STEAK +11 | PRAWNS +9 | SALMON +12 | CRAB +18 | ANCHOVIES +2

CAESAR SALAD 12

ROMAINE HEARTS, HERB CROUTONS & AGED ASIAGO CRISP

BRUSSELS SPROUTS STACK 15

SHAVED BRUSSELS SPROUTS, LEMON MEYER VINAIGRETTE, DICED ALMONDS & SLICED EGG

SEAFOOD LOUIE 21

ICEBERG LETTUCE, LOUIE DRESSING, BAY SHRIMP, CUCUMBERS, DICED EGGS, RED ONIONS, RADISH, BEETS & AVOCADO  
SUB DUNGENESS CRAB +18 | COMBO LOUIE +19

ARTICHOKE SALAD 16

MARINATED ARTICHOKE HEARTS, FETA, SUN DRIED TOMATOES, TOASTED ALMONDS, BABY ORGANIC ARUGULA & HONEY LEMON THYME VINAIGRETTE

## FROM THE SEA

LOBSTER TACOS 28

GRILLED BRITISH COLUMBIAN LOBSTER, CHEDDAR CHEESE, CABBAGE, ORGANIC CORN TORTILLAS, CILANTRO, SOUTHERN LIME SALSA, SIDE OF PICO DE GALLO, GUACAMOLE & SWEET POTATO FRIES

KING SALMON 30

WILD CHARBROILED SALMON, LEMON CORN DILL RELISH, GARLIC MASHED POTATOES & BROCCOLINI

CHILEAN WHITE SEABASS 35

SEARED CHILEAN WHITE SEA BASS, JUMBO PRAWNS, MANILA CLAMS, MEDITERRANEAN BLACK MUSSELS, CHORIZO & WHITE WINE CHERRY TOMATO SAFFRON SHALLOT SAUCE

WENCE'S SEAFOOD GRILL 36

CHILEAN WHITE SEA BASS, KING SALMON, WILD PRAWNS, SEA SCALLOPS, WHITE WINE LEMON CAPER REDUCTION, GRILLED POLENTA & MIXED VEGETABLES

MAINE LOBSTER 35

1 AND 1/4 MAINE LOBSTER (STEAMED/ GRILLED), DRAWN BUTTER, TRUFFLE FRIES & COLE SLAW

CIOPPINO 38

FISH OF THE DAY, MUSSELS, CLAMS, PRAWNS, DUNGENESS CRAB, CALAMARI, TOMATO HERB BROTH & CROSTINI

## PASTAS

WILD SHRIMP SCAMPI 25

PACIFIC COAST 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

SEAFOOD FETTUCCINE 27

CALAMARI, PRAWNS, MEDITERRANEAN BLACK MUSSELS, MANILA CLAMS, GARLIC, ASIAGO & CHOICE OF MARINARA, GORGONZOLA CREAM OR CREAMY PESTO

LOBSTER SPINACH FETTUCCINE 28

FETTUCCINE, LOBSTER, SUNDRIED TOMATOES, SHALLOTS, ARTICHOKE, BABY ORGANIC SPINACH, ASIAGO & WHITE WINE GARLIC CREAM SAUCE

## MEAT & POULTRY

LAMB CHOP 31

9 OZ. BONE-IN LAMB CHOPS, POMEGRANATE REDUCTION, BROCCOLINI, GARLIC MASHED POTATOES & BABY CARROTS

CHICKEN PICCATA 27

ALL NATURAL CHICKEN BREAST, WHITE WINE LEMON CAPER SAUCE, GARLIC MASHED POTATOES & MIXED VEGETABLES

OSCAR STYLE FILET MIGNON 52

12 OZ FILET MIGNON, BERNAISE SAUCE & ASPARAGUS

PRIME RIB 39

12 OZ SLOW ROASTED PRIME RIB, LOADED BAKED POTATO, ASPARAGUS & SAUCE TRIO: CREAMY DILL, AU JUS, HORSERADISH

## OYSTER BAR

### COOKED OYSTERS

WASHINGTON HOOD CANAL OYSTER'S FOUR PER ORDER

GUAJILLO PEPPER 16

GUAJILLO PEPPERS, CUMIN, CORIANDER & GARLIC

ROCKEFELLER 16

BACON, SPINACH, ASIAGO & GARLIC

TEMPURA 16

LIGHTLY FRIED

### OYSTERS SERVED RAW

WASHINGTON | HOOD CANAL

DOZEN 27 | HALF 15

WESTERN CANADA | BUCKLEY BAY

DOZEN 36 | HALF 20

HUMBOLDT BAY | KUMAMOTO

DOZEN 41 | HALF 22

OYSTER BAR MIX

ASSORTMENT OF ABOVE OYSTERS  
DOZEN 42 | HALF 23

## NYE SPECIALTY COCKTAILS



SWEET SMOKE 16

OJO DE TIGRE MEZCAL, GRAPEFRUIT LIQUEUR, LIME, PINEAPPLE, GUAVA & PASSION FRUIT

SIN PINA COLADA 15

REDEMPTION WHISKEY, BANANA LIQUEUR, LEMON, COCONUT, ORANGE

ALGARROBINA 15

CARAVEDO PISCO, ALGARROBINA, EVAPORATED MILK, EGG YOLK

Happy  
NEW YEAR  
2022!

## DINNER

SOME ENTREE'S 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 NOTIFY A SERVER OF ALL ALLERGIES | 20% GRATUITY 6+ | FOLLOW WENCE'S ON INSTAGRAM: @WENCESRESTAURANT FOR THE LATEST UPDATES

2 HOUR DINING EXPERIENCE LIMIT \*