

# WENCE'S RESTAURANT

## DINNER

### STARTERS

**Garlic Cheese Bread 8**

**Grilled Artichoke 10**  
Smoked Chipotle & Roasted  
Garlic Aioli

**Truffled Mac & Cheese 12**  
Gruyere, Sharp Cheddar, Mozzarella, Aged  
Asiago Cheese, Truffle Oil, Breadcrumbs  
Bacon or Broccoli +2  
Chicken +5, Chorizo +4, Lobster +10,  
Crab +9

**Monterey Calamari 13**  
Creole Remoulade Sauce  
Add Jalapeños +1

**Roasted Poblano Octopus 14**  
Grilled Octopus, Smoked Paprika,  
Roasted Poblano Pepper Sauce

**Citrus Habanero Scallops 15**  
Pan-Seared Sea Scallops  
Habanero Citrus Glaze

**Sautéed Black Mussels 15**  
Smoked Chipotle Lemon Wine Broth,  
Toasted Cheese Herb Bread  
Available In Clams\*

**Dungeness Crab Cakes 17**  
Pan-Fried, Sliced Cucumber Salad, Lemon  
Mint Vinaigrette Demi Caper Sauce

### SOUPS

*Made Fresh Daily*  
*Cup 5 Bowl 7*

**Chicken Enchilada**  
**French Onion**  
**Chowder of the Day**

### SALADS

*Chicken +5, Steak +7, Prawns +6*  
*Salmon +8, Crab +9*

**Caesar Salad 9**  
Romaine Hearts, Herb Croutons, Aged  
Asiago Crisp  
Add Anchovies +2

**Wedge Salad 10**  
Ice Berg Lettuce, Red Onions, Bacon, Bell  
Peppers, Tomatoes, Aged Bleu  
Cheese Crumbles, Bacon

**Brussels Sprouts Stack 14**  
Shaved Brussels Sprouts, Diced Almonds,  
Sliced Egg, Lemon Meyer Vinaigrette

**Seafood Louie 18**  
Iceberg Lettuce, Bay Shrimp, Cucumbers,  
Diced Eggs, Red Onions, Radish, Beets,  
Avocado, Louie Dressing  
Sub Dungeness Crab +3  
Combo Louie +5

### FROM THE SEA

**Fish & Chips 16**  
Beer Battered Alaskan Cod, Shoe-String  
Fries, Pineapple Citrus Infused Coleslaw,  
Tartar Sauce

**Lobster Tacos 23**  
Grilled British Columbian Lobster,  
Cheddar, Cabbage, Organic Corn  
Tortilla's, Cilantro, Southern Lime Salsa,  
Side of Pico de Gallo, Guacamole, Sweet  
Potato Fries

**King Salmon 25**  
Wild Charbroiled Salmon. Lemon Corn  
Dill Relish, Garlic Mashed Potatoes,  
Broccoli

**Chilean White Sea Bass 29**  
Seared Chilean White Sea Bass, Jumbo  
Prawns, Manila Clams, Mediterranean  
Black Mussels, Chorizo, White Wine  
Cherry Tomato, Saffron Shallot Sauce

**Wence's Seafood Grill 31**  
White Sea Bass, King Salmon, Wild  
Prawns, Sea Scallops, White Wine Lemon  
Caper Reduction, Grilled Polenta,  
Mixed Vegetables

### PASTAS

Whole Wheat Penne or Gluten Free Penne  
Alternative Available Upon Request

**Chicken Gorgonzola 19**  
Penne, Walnuts, Mushrooms, Red Grapes,  
Chicken, Asiago, Creamy Gorgonzola  
Sauce

**Wild Shrimp Scampi 20**  
Pacific Coast Wild Prawns, Linguini, Grape  
Tomatoes, Shallots, White Wine Lemon  
Caper Sauce

**Cajun Jambalaya 21**  
Penne, Chorizo, Chicken, Prawns, Bell  
Peppers, Onions, Asiago, Cajun  
Saffron Sauce

**Seafood Fettucini 23**  
Calamari, Prawns, Mediterranean Black  
Mussels, Manila Clams, Garlic, Asiago,  
Choice of Marinara, Gorgonzola Cream, or  
Creamy Pesto

**Lobster Spinach Fettucini 25**  
Fettucini, Lobster, Sundried Tomatoes,  
Shallots, Artichokes, Baby Organic  
Spinach, Asiago, White Wine Garlic  
Cream Sauce

### BURGERS & SANDWICHES

**Grilled Chicken Sandwich 14**  
Free Range Grilled Chicken Breast,  
Smoked Apple Wood Bacon, Avocado,  
Tomato, Cambozola Cheese, Mayo,  
Telera Roll

**Junior's Burger 15**  
USDA Angus Beef, Smoked Apple Wood  
Bacon, Tomato, Mayonnaise, Cambozola  
Cheese, Fried Egg, Toasted Brioche Bun

### MEATS & POULTRY

**Chicken Scallopini 24**  
Pan Seared All Natural Chicken Breast,  
Sherry Mushroom Demi Glaze, Scalloped  
Potatoes, Broccoli

**Grilled Pork Chop 25**  
14 Oz. Bone-in Tender White Marble Chop  
Fuji Apple Brie Cheese, Broccoli, Garlic  
Mashed Potatoes, Baby Carrots

**Rib Eye Steak 27**  
12 Oz. All Natural USDA Grilled Rib Eye,  
Au-Jus Roasted Garlic Aged Bleu Cheese  
Yukon Garlic Mashed Potatoes, Asparagus

**Filet Mignon 29**  
10 Oz. All Natural USDA Grilled Filet  
Mignon, Demi Glaze, Asparagus, Scalloped  
Potatoes

### COOKED OYSTERS

Four Per Order

**Guajillo Pepper 15**  
Grilled, Guajillo Peppers, Cumin,  
Coriander, Garlic

**Rockefeller 15**  
Bacon, Spinach, Asiago, Garlic

**Tempura 14**  
Lightly Fried

### RAW BAR

**Prawn Cocktail 16**  
Pacific Coast Wild Prawns, Avocado,  
Cucumbers, Cocktail Sauce  
Sub Crab +5

**Ahi Tuna Tartare 18**  
Ahi Tuna, Mango, Avocado, Cucumbers,  
Wasabi Avocado Mousse, Sesame Seeds,  
Sweet Chili, Wonton Chips

**Crab Tower 19**  
Dungeness Crab meat, Avocado,  
Cucumbers, Citrus Vinaigrette, Crispy  
Green Onions

### RAW OYSTERS

Served On The Half Shell

**Washington, Hood Canal**  
Washington  
Dozen 19 Half 11

**Western Canada, Buckley Bay**  
Western Canada  
Dozen 22 Half 13

**Humboldt Bay, Kumamoto**  
Humboldt, CA  
Dozen 34 Half 18

**Oyster Bar Mix**  
Assortment of Above Oysters  
Dozen 25 Half 15