

# Wence's Restaurant

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## Starters

**California Brussels Sprouts**  
Roasted, Smoked Bacon, Lemon  
Herb Aioli 11

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

**Wild Sea Scallops**  
Pan-Seared, Habanero Citrus Glaze 16

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

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

**Crab Stack**  
Dungeness Crab meat, Avocado, Cucumbers, Citrus  
Vinaigrette, Crispy Green Onions 22

## Salads

**House Salad**  
Organic Spring mix, Romaine Lettuce, Cherry Tomatoes, red  
onions, Aged Asiago, Herb Vinaigrette 9

**Caesar Salad**  
Romaine Hearts, Herb Croutons, Aged Asiago Crisp 10  
Add Anchovies +2

**Pear Salad**  
Baby Organic Mixed Greens, Blue Cheese Crumbs, Red Onions,  
Candied Walnuts, Tomatoes, Balsamic Vinaigrette 13

## Soups

Made Fresh Daily

Cup 6 Bowl 8

Chicken Enchilada

French Onion

Lobster Chowder

## 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

Rockefeller Style to Any Oyster +6

Tempura Fried to Any Oyster +5

## Meats and Poultry

**Chicken Scallopini**  
Pan Seared All Natural Airline Chicken, Mushroom Sherry Wine  
Demi Glaze, Scalloped Potatoes, Broccolini 27

**Grilled Pork Chop**  
14 Oz. Bone-in Tender White Marble Chop Fuji Apple Brie Cheese,  
Broccolini, Garlic Mashed Potatoes, Baby Carrots 29

**New York**  
12 Oz All Natural USDA Grilled New York Steak, Demi Glaze,  
Asparagus, Tri Colored Roasted Potatoes 31

**Oscar Style Rib Eye**  
18 Oz. All natural USDA Bone In Grilled Rib Eye, Tri Colored  
Potatoes, Dungeness Crab, Béarnaise Sauce, 38

**Surf N Turf**  
7 Oz. All natural USDA Grilled Filet Mignon, 7 Oz. Caribbean  
Lobster Tail, Drawn Butter, Demi Glaze, Tri Colored Roasted  
Potatoes, Grilled Mixed Vegetables, Sautéed Asparagus 45

## From The Sea

**Northern California King Salmon**  
Wild Charbroiled Salmon. Lemon Corn Dill Relish, Garlic Mashed  
Potatoes, Broccolini 28

**Seared Chilean White Sea Bass**  
Jumbo Prawns, Manila Clams, Mediterranean Black Mussels,  
Chorizo, White Wine Cherry Tomato  
Saffron Shallot Sauce 32

**Cioppino**  
Dungeness Crab, Clams, Prawns, Mussels, Halibut, Calamari In A  
Fresh Tomato White Wine Herb Sauce 35

**Wence's Seafood Grill**  
Chilean White Sea Bass, King Salmon, Wild Prawns, Sea Scallops,  
White Wine Lemon Caper Reduction, Grilled Polenta, Mixed  
Vegetables 33

## Pastas

Whole Wheat Penne or Gluten Free Penne Alternative Available  
Upon Request

**Lobster White Truffle Mac N Cheese**  
Lobster, Gruyere, Sharp Cheddar, Mozzarella, Aged Asiago  
Cheese, Truffle Oil, Breadcrumbs 22

**Cajun Jambalaya**  
Penne, Chorizo, Chicken, Prawns, Bell Peppers, Onions, Asiago,  
Cajun Saffron Sauce 23

**Seafood Linguini**  
Calamari, Prawns, Mediterranean Black Mussels, Manila Clams,  
Garlic, Your Choice of Marinara, Gorgonzola Cream or Creamy  
Pesto, Asiago 25

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Not All Ingredients Listed, Please Notify A Server of Any  
Allergies

20% Gratuity on 6+