

STARTERS:

GARLIC CHEESE BREAD 13

TEMPURA GREEN BEANS 14

GRILLED ARTICHOKE 13

smoked chipotle, roasted garlic aioli

MAC & CHEESE 16

gruyere, sharp cheddar, mozzarella, aged asiago, truffle oil, breadcrumbs
add: bacon or broccolini +3 | chicken +8
chorizo +4 | lobster +mp | crab + mp

CALAMARI 18

creole remoulade sauce
jalapeños +1 | sweet chili +2

CITRUS HABANERO SCALLOPS 21

seared scallops, habanero citrus glaze

SAUTÉED BLACK MUSSELS 22

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

DUNGENESS CRAB CAKES MP

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

SHRIMP COCKTAIL 18

wild prawns, avocado, cucumbers,
cocktail sauce

sub dungeness crab meat +MP

SOUP:

CUP 7 | BOWL 9

CHICKEN ENCHILADA

FRENCH ONION

LOBSTER CHOWDER

SALADS:

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

CAESAR SALAD 13

romaine hearts, herb croutons, asiago
anchovies +2

WEDGE SALAD 14

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

ROASTED BEET SALAD 16

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

SHRIMP LOUIE 23

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

FROM THE GRILL:

CHICKEN SANDWICH 20

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

THE JUNIOR'S BURGER 20

USDA Angus beef, bacon, tomato,
mayo, cambozola, fried egg, brioche bun

DINNER MENU:

entrees 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 inform your server of ALL allergies. 20% gratuity added for parties of 6 or more, \$18 cakeage fee, 2-hour dining time limit.



OYSTER BAR

OYSTER SHOOTER 9

served raw on the half shell

STEAMBOAT

Totten Inlet, WA
Dozen 26 | Half 15

SUNSET BEACH

Hood Canal, WA
Dozen 37 | Half 22

MARIN GEMS

Tomales Bay, CA
Dozen 34 | Half 19

PRINCE CASPIAN

Duxbury Bay, MA
Dozen 30 | Half 17

HEIRLOOM KUMAMOTO

Chapman's Cove, wa
Dozen 44 | Half 25

OYSTER BAR MIX

Assortment of Above Oysters
Dozen 44 | Half 25

COOKED OYSTERS:

requires additional cooking period

TEMPURA 15

four lightly fried sunset beach oysters

ROCKEFELLER 16

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

CRUDO BAR:

HIRAMASA CRUDO 19

hiramasa sashimi, crispy quinoa, radish,
avocado, red onion, serrano aioli

AHI TUNA TOSTADAS 23

sashimi grade ahi tuna, ponzu, spicy
mayo, cucumber, red onions, green
onions, sesame, tostadas

WHOLE CRAB MP

steamed local crab, fries, coleslaw,
drawn butter

CRAB STACK MP

dungeness crab meat, citrus vinaigrette,
avocado, cucumbers, crispy green onions

AHI TUNA TOWER 22

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

MIXED CEVICHE 20

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

SEA:

WHITE SEA BASS 35

seared chilean sea bass, jumbo prawns,
manila clams, mussels, chorizo, white
wine saffron-tomato sauce

SALMON 33

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

SEAFOOD GRILL 37

chilean sea bass, salmon, wild prawns,
sea scallops, white wine lemon-caper
sauce, grilled polenta, mixed vegetables

FISH & CHIPS 20

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

LOBSTER TACOS MP

grilled british columbian lobster, organic
corn tortillas, cheddar, cabbage, cilantro,
southern lime salsa, side of pico de gallo,
guacamole, sweet potato fries

LAND:

LAMB CHOPS MP

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

RIB EYE MP

12 oz. USDA grilled ribeye, au jus
roasted garlic, aged bleu cheese, yukon
garlic mashed potatoes, asparagus

CHICKEN PICCATA 29

all-natural chicken breast, white wine
lemon-caper sauce, garlic mashed
potatoes, mixed vegetables

CHICKEN SCALLOPINI 29

all-natural chicken breast, sherry
mushroom demi-glace, scalloped
potatoes, broccolini

PASTA:

SHRIMP SCAMPI 25

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 28

calamari, prawns, mediterranean black
mussels, manila clams, garlic, asiago,
choice of marinara, gorgonzola cream
or creamy pesto

LOBSTER SPINACH FETTUCCINE MP

fettuccine, lobster, sun-dried tomatoes,
shallots, artichokes, baby spinach,
asiago, white wine garlic cream sauce

CARBONARA 25

mushrooms, english peas, pancetta,
asiago, garganelli, white cream sauce

Items marked with MP are subject to
market price **