

## Starters

**POTATO BREAD AND BUTTER** 3

**PAN FRIED PACIFIC OYSTERS** Tartar sauce, Bourbon sauce. 16

**OYSTERS ROCKEFELLER** Fresh spinach, Pernod, bacon, hollandaise sauce. 16

**CALAMARI** Mamma Lil's sweet peppers, sesame-plum sauce. 13

**DUNGENESS CRAB COCKTAIL** House cocktail, lemon GF 27

**DUNGENESS CRAB AND SHRIMP DIP**  
Artichoke hearts, spinach. 14

**MUSHROOM STRUDEL** Mushrooms, Oregon blue cheese, chèvre, phyllo crust, Port wine reduction, fig chutney. 13

**CRAB CAKES** Dungeness, Jonah and Blue crab, corn and apple relish, ginger-lime beurre blanc. 18

**TEQUILA-LIME MUSSELS** Jalapeño, fresh lime, cilantro, cream. 15

## Soups & Salads

**WHITE CLAM CHOWDER** cup 5 / bowl 8

**SPICY CRAB AND CORN CHOWDER** cup 7 / bowl 10

**RED CLAM CHOWDER** cup 5 / bowl 8 GF

**HOUSE SALAD** Mixed greens, pear, shallot, goat cheese, radish, toasted pistachio, white balsamic vinaigrette. GF 8

**CAESAR SALAD** Romaine lettuce, parmesan cheese, croutons, caesar dressing. 7

**GRILLED SEAFOOD SALAD** Wild salmon, prawns, scallop, crab-corn relish, avocado, tomato, egg, rosemary-dijon vinaigrette, mixed greens, romaine lettuce. GF 26

**SPINACH SALAD** House smoked salmon, toasted almonds, Jack cheese, button mushrooms, capers, shallot, rosemary-dijon vinaigrette. small 9 / large 19

**BUTCHER STEAK SALAD\*** Mixed greens, dijon vinaigrette, caramelized onion, tomato, Oregon blue cheese dressing, crispy onion. 22

## For the Table

**APPETIZER TOWER** Crab cakes, calamari, crab and shrimp dip. 39

**CELEBRATION\*** Chilled Dungeness crab, oysters(10), prawns, snow crab claws, mignonette, cocktail sauce. GF 75

**ULTIMATE\*** Chilled Dungeness crab, oysters(14), smoked mussels, smoked scallops, prawns, snow crab claws, spicy rémoulade, cocktail sauce, mignonette. 125

## Seafood

**PAN FRIED PACIFIC OYSTERS** Tartar sauce, Bourbon sauce, mashed potatoes, vegetables. 27

**BLACKENED PACIFIC ROCKFISH** Blackening spice, mango relish, creamed beluga lentils. GF 27

**CIOPPINO** Dungeness crab, grilled scallop, white prawn, Alaskan True cod, Penn Cove mussels, Manila clams, bacon, tomato-herb broth. 42

**PLANKED ALASKAN SOCKEYE SALMON\*** Alder planked, house rub, grilled vegetables, smoked tomato beurre blanc. GF 29

**DUTCH HARBOR RED KING CRAB LEGS** Steamed with drawn butter, garlic mashed potatoes and vegetables. GF 76

**BERING SEA BAIRDI CRAB** Steamed whole leg sections with drawn butter, garlic mashed potatoes and vegetables. GF 52

**ROASTED LOBSTER TAIL\*** Maine lobster tail, white wine and butter, garlic mashed potatoes, vegetables. GF MP

**ALASKAN TRUE COD & CHIPS** Ale batter, panko breading. 19

**GRILLED SCALLOPS** Hokkaido scallops, garlic herb butter, root vegetable hash, grain mustard beurre blanc. GF 39

## Entrees

**FILET MIGNON\*** Maître d' butter, garlic mashed potatoes, grilled asparagus. GF 48

**BONE IN GRILLED CHICKEN** Marinated with thyme and garlic. Served with natural pan jus, garlic mashed potatoes, vegetables. GF 23

**MUSHROOM PAPPARDELLE** Mushroom medley, roasted squash, browned butter, sage, pine nuts, Madeira jus. 21

## Add Ons

**OSCAR STYLE** Dungeness crab, asparagus, béarnaise sauce. 15

**GRILLED SCALLOP SKEWER** Lemon-herb butter. GF 31

**GRILLED PRAWN SCAMPI** Lemon-garlic butter. GF 26

**MAINE LOBSTER TAIL** Drawn Butter. GF MP

*Valet parking is available daily beginning at 5 PM.*

*GF Gluten free*

*\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*2% surcharge will be added to each guest check.*