

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 Red crab, dill aioli, Aleppo chili. 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
- OREGON SHRIMP SALAD** Roasted carrot, yellow and red beets, feta cheese, candied walnuts, greens, lemon-dill aioli. 11
- GRILLED SEAFOOD SALAD** Wild salmon, prawns, scallop, crab-corn relish, avocado, tomato, egg, rosemary-dijon vinaigrette, mixed greens, romaine lettuce. GF 26
- BUTCHER STEAK SALAD*** Mixed greens, Dijon vinaigrette, caramelized onion, tomato, Oregon blue cheese dressing, crispy onion. 22

For the Table

- APPETIZER TRIO** 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, local asparagus. 27
- GRILLED CHILI LIME PRAWNS** Smoked cheddar polenta, sautéed chard, andouille sausage, fire roasted red pepper-tomato sauce, pickled jicama. GF 36
- 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 local asparagus. GF 76
- BERING SEA BAIRDI CRAB** Steamed whole leg sections with drawn butter, garlic mashed potatoes and local asparagus. GF 52
- ROASTED LOBSTER TAIL*** Maine lobster tail, white wine and butter, garlic mashed potatoes, local asparagus. GF MP
- GRILLED SCALLOPS*** Hokkaido scallops, garlic herb butter, spinach and bacon risotto, sun dried tomato, pine nuts, celery root sofrito. GF 39

Entrees

- NEW YORK STRIP STEAK*** Maître d' butter, port wine and shallot demi-glace, garlic mashed potatoes, local asparagus. 48
- BONE IN GRILLED CHICKEN** Marinated with thyme and garlic. Served with natural pan jus, garlic mashed potatoes, asparagus. 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.