

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 Lemon-garlic aioli. 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, fig, 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 shallot. 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. 27

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

PLANKED FRESH 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, mashed potatoes and vegetables. GF 76

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

ROASTED LOBSTER TAIL* Maine lobster tail, white wine and butter, garlic mashed potatoes, vegetables. GF 68

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

GRILLED SCALLOP RISOTTO Hokkaido scallops, garlic herb butter, spinach-pepper bacon risotto, smoked tomato-lemon cream. 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 63

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.