

## Starters

- POTATO BREAD AND BUTTER** 3
- PAN FRIED PACIFIC OYSTERS** Tartar sauce, Bourbon sauce. 15
- OYSTERS ROCKEFELLER** Fresh spinach, Pernod, bacon, hollandaise sauce. 16
- CALAMARI** Mamma Lil's sweet peppers, sesame-plum sauce. 13
- DUNGENESS CRAB LEG COCKTAIL** House cocktail, lemon GF 27
- DUNGENESS CRAB AND SHRIMP DIP** Artichoke hearts, spinach. 14
- WILD 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, balsamic vinaigrette. GF 8
- CAESAR SALAD** Romaine lettuce, parmesan cheese, croutons, caesar dressing. 7
- SPINACH SALAD** House smoked salmon, toasted almonds, Jack cheese, button mushrooms, capers, shallot, rosemary-Dijon vinaigrette. small 9 / large 14
- GRILLED SEAFOOD SALAD** Wild salmon, prawns, scallop, crab-corn relish, avocado, tomato, egg, rosemary-dijon vinaigrette, mixed greens and romaine lettuce. GF 20
- BUTCHER STEAK SALAD\*** Dijon vinaigrette, caramelized onion, tomato, Oregon blue cheese dressing, crispy onion. 18

### For the Table

- APPETIZER TOWER** Crab cakes, calamari, crab and shrimp dip. 39
- CELEBRATION\*** Chilled Dungeness crab, oysters(10), prawns, snow crab claws. GF 75
- ULTIMATE\*** Chilled Dungeness crab, oysters(14), smoked mussels, smoked scallops, prawns, snow crab claws, spicy rémoulade. 125

## Entrees



- PAN FRIED PACIFIC OYSTERS** Tartar sauce, Bourbon sauce, mashed potatoes, vegetables. 18
- PLANKED ALASKAN SOCKEYE SALMON\*** Alder planked, house rub, grilled vegetables, smoked tomato beurre blanc. GF 26
- 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
- BLACKENED PACIFIC ROCKFISH** Blackening spice, mango relish, creamed beluga lentils. GF 16
- ALASKAN TRUE COD & CHIPS** Ale batter, panko breading, horseradish coleslaw, fries. 18
- MUSHROOM PAPPARDELLE** Fresh pasta, mushroom medley, roasted squash, browned butter, sage, pine nuts, Madeira jus. 16

## Sandwiches

- ELLIOTT BAY BURGER\*** Natural Kobe beef burger, smoked Tillamook cheddar, arugula, tomato, caramelized onions, BBQ aioli, fries. 15
- CHICKEN AND BACON** Smoked Gouda cheese, black pepper bacon, sun-dried tomato pesto mayonnaise, tomato, arugula, toasted ciabatta bread, fries. 15
- ROCKFISH TACOS** Sonoran seasoning, avocado cream, salsa, pickled jalapeño, cilantro, tortilla chips. GF 14
- DUNGENESS CRAB & SHRIMP MELT** Oven baked with artichoke hearts and melted Monterey Jack cheese, fries. 18
- PESTO SALMON SLIDERS\*** Grilled salmon basted with basil pesto, focaccia, tartar sauce and tomato. 16
- SMOKED SALMON SALAD SANDWICH** Celery, onion, mayonnaise, lettuce, tomato, rye bread, potato chips. 14
- SMOKED SALMON REUBEN\*** House cured and smoked Alaskan salmon, Swiss cheese, house made sauerkraut, Russian dressing, thick cut Alsatian rye bread, fries. 17

## Combinations

- Combinations ordered with chowder come with your choice of red or white clam chowder. Spicy crab & corn chowder available for an additional \$1.50*
- 1/2 SALMON SALAD SANDWICH & CAESAR OR CHOWDER** 13
- PESTO SALMON SLIDERS & CAESAR OR CHOWDER** 14
- 1/2 CRAB AND SHRIMP MELT & CAESAR OR CHOWDER** 14

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.