

OYSTER BAR

- Oysters Rockefeller** (4 per order)*
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16.5
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- Each
- M&S Cali Kumo Oysters*** (50 cal) 3.3
- British Columbia Kusshi*** (50 cal) 3.6
- Washington Dabob Bay*** (50 cal) 2.5

APPETIZERS

- Ancho Chili Charred Octopus**
Jicama Chimichurri / White Beans (580 cal) 16.5
- Calamari "Fritto Misto"**
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5
- Seared Ahi Tuna***
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5
- Chilled Jumbo Shrimp Cocktail** (160 cal) 16.3
- Shrimp Kisses**
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.8
- Dungeness Crab & Shrimp Cake**
Fire Roasted Corn Salsa (460 cal) 17
- Dungeness Crab Tower**
Avocado / Mango / Orange Vinaigrette (390 cal) 17.5
- Tableside Tartare***
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5
- Crispy Buttermilk Fried Sea Scallops**
Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15

SOUPS & SALADS

- New England Clam Chowder**
Award Winning / Clams / Potato / Bacon
Cup (160 cal) 6.8 | Bowl (240 cal) 8
- Maine Lobster Bisque**
Sherry Cream
Cup (400 cal) 8.9 | Bowl (670 cal) 14.9
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- Hearts of Romaine Caesar***
Parmesan Crisp / Garlic Croutons (490 cal) 9.8
- 10 Greens Chopped Salad**
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.9
- The Iceberg Wedge**
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.7
- Walnut Mixed Greens**
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.9
- Grilled Chopped Salads**
Chicken (630 cal) 16.5 | Atlantic Salmon (660 cal) 18.5
Shrimp (590 cal) 18
- Lobster Cobb Tower**
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 25.8

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

We are proud to support local and sustainable farms, ranches, fisheries and breweries:

- Inaba Farms, Wapato, WA
- Sterino Farms, Puyallup, WA
- Garden & Valley Isle, Big Eye Tuna, Honolulu, HI
- Edaleen Farms, Linden, WA
- Chef's Garden, Heirloom Baby Beets, Huron, Ohio
- Elysian Space Dust IPA, Elysian Brewing Seattle, WA

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *These items are either served raw or may be requested uncooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have a medical condition. All Salmon is farmed raised.

Managing Director **Shawn Norris** Executive Chef **Matthew Castellani**

CHEF CASTELLANI'S RECOMMENDATIONS

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 34
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Grilled Swordfish
Simply Grilled, Served with Pancetta Roasted Potatoes, Cipollini Onions and Brussels Sprouts (770 cal) 27



SIGNATURE FISH



- Simply Prepared Fresh Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)
- Open Blue Cobia + Shrimp Scampi** Simply Grilled / Scampi Style Shrimp / Roasted Vegetables (1070 cal) 39
- Crab & Shrimp Stuffed Atlantic Salmon*** Brie / Mashed Potatoes / Vegetables (870 cal) 32.5
- Parmesan Crusted Sole** Lemon Caper Butter / Vegetable Orzo (760 cal) 26.5
- Pesto Atlantic Salmon** Simply Grilled / Summer Vegetable Ragout / Basil Pesto (700 cal) 29.5
- Herb Broth Sea Bass** Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 41.5
- Hawaiian Mahi Mahi** Skillet Blackened / Lump Crab Meat Saute / Andouille Mashed / Sauteed Spinach (810 cal) 35
- Hawaiian Bigeye Ahi Tuna*** Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 32.5
- Grilled King Salmon** Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (590 cal) 38

SEAFOOD SPECIALTIES

- Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 22.3
- Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 23.3
- Atlantic Salmon Pesto Rigatoni*** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 19
- Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 19.5
- Dungeness Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (940 cal) 31
- Dungeness Crab & Shrimp Cakes** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (460 cal) 34.5
- Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46
- Seared Sea Scallops** Foraged Mushrooms / Butternut Squash Puree / Roasted Fall Vegetables (530 cal) 33.5



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 40.5
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

- McCormick's Seafood Trio** Grilled Shrimp / Dungeness Crab Stuffed Shrimp / Grilled Atlantic Salmon (1080 cal) 32.8
- Ultimate Mixed Grill*** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Atlantic Salmon (1400 cal) 39.5
- Steak & Twin Lobster Tails*** Tender Beef Medallions / Bordelaise Sauce / Steamed Lobster Tails (860 cal) 36.5
- Filet & Stuffed Shrimp*** Perfect Pair / Steamed Vegetables (1000 cal) 40.5

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

- Center Cut Filet Mignon* (6oz)** (700 cal) 34.5 **(8oz)** (840 cal) 39.5
- U.S.D.A. Choice New York Strip* (13oz)** (1130 cal) 40.5
- Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz)** (1380 cal) 39.5
- Beef Medallions Bordelaise*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 28.5
- Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 20.5

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Truffle Butter (390 cal) 4	Grilled Asparagus (110 cal) 8	Boursin & Mushroom (960 cal) 8
Truffle Frites (400 cal) 6	Pan Roasted Mushrooms (590 cal) 9.5	Truffle Chive (1010 cal) 8
Lobster Tail (250 cal) 13.5	Mushroom Spinach Saute (340 cal) 8.5	Red Pepper White Cheddar (560 cal) 7
Oscar Style (220 cal) 8.5	Lobster Mashed Potatoes (720 cal) 12	

HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails, Beer & Wine Specials
-Bar Bites starting at only \$3-