

OYSTER BAR

Parmesan Pesto Baked Oysters (4 per order) Parmesan / Pesto / Bread Crumbs (160 cal)	16
Each	
M&S Cali Kumamoto Oysters* (50 cal)	3
M&S Johnny Shuck's Oysters* (50 cal)	2.9
Hood Canal Brookside* (50 cal)	2.8
Washington Quilcene* (50 cal)	2.8

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 sm (320 cal) 7.3

Seared Ahi Tuna* Pickled Lipstick Peppers / Yuzu Dressing (250 cal)	15.5
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Chilled Jumbo Shrimp Cocktail (160 cal)	16.3 sm (100 cal) 9
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Coconut Shrimp Orange Horseradish Marmalade (470 cal)	13
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Dungeness Crab & Shrimp Cake Fire Roasted Corn Salsa (730 cal)	17
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Steamed Mussels Tomatoes / White Wine / Herbs (890 cal)	14.3 sm (470 cal) 7
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Shrimp Kisses Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal)	14.8
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SOUPS & SALADS

New England Clam Chowder Award Winning / Clams / Potato / Bacon Cup (160 cal)	6.8 Bowl (240 cal) 8
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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
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10 Greens Chopped Salad Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal)	8.9
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Walnut Mixed Greens Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal)	8.9
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Strawberry Bibb Salad Candied Walnuts / Goat Cheese, Dijon Dressing (370 cal)	9
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Add Grilled Shrimp Skewer (150 cal) to any salad for 7

ENTRÉE SALADS

Romano Chicken Chop Salad Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal)	19
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Lobster Cobb Tower Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal)	25.8
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Grilled Chopped Salads* Chicken (630 cal)	16.5 Salmon (660 cal) 18.5 Shrimp (590 cal) 18
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CHEF O'BRIEN'S RECOMMENDATIONS

Open Blue Cobia Tacos + Black Bean Soup Skillet Blackened, Jicama Chimichurri Slaw, Chili Lime Aioli (1200 cal)	15
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Hawaiian Bigeye Ahi Tuna* Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (760 cal)	26
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction	

FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Blackened Rockfish Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (380 cal)	17.5
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Sesame Crusted Ahi Tuna Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (510 cal)	18
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Pan Seared Alaskan Halibut* Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal)	20.5
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Grilled King Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (580 cal)	18.5
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SIGNATURE FISH



Simply Prepared Fish Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)	
Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables (870 cal)	26
Parmesan Crusted Sole Lemon Caper Butter / Seasonal Orzo (670 cal)	18
Blackened Rockfish Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (780 cal)	24
Bourbon Glazed Salmon Sauteed Spinach / Mashed Potatoes (620 cal)	22
Hawaiian Bigeye Ahi Tuna Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal)	25

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal)	19
McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal)	14
Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal)	13.5
Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal)	13.5

LUNCH ENTRÉES

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal)	13.8
Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal)	17.8
Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal)	17.8
Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal)	16.5
Dungeness Crab Stuffed Shrimp* Red Pepper White Cheddar Mash (860 cal)	22.5

STEAKS & SPECIALTY MEATS

Center Cut Filet Mignon* (6oz) (700 cal)	32.8	(8oz) (840 cal)	38.5
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)	26		

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	Lobster Mashed Potatoes (720 cal)	12	Red Pepper White Cheddar (560 cal)	7

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

- Garden & Valley Isle, HI - Bigeye Tuna
- Deschutes Brewery, OR - Black Butte Porter
- Nisbet Oyster Farm, WA - Goose Point Oysters
- Medosweet Farms, WA - Cream, Milk, Dairy Products
- Portland French Bakery, OR - Brioche, Sourdough, Focaccia Bread
- Chefs Garden, OH - Organic Baby Beets

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. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. Nutritional information available upon request.