

## OYSTER BAR

**Oysters Rockefeller** (4 per order)\*  
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16

**Oysters Kilpatrick** (4 per order)  
Bacon / Worcestershire / Tabasco (190 cal) 15

Each

**M&S Cali Kumo Oysters\*** (50 cal) 3.3

**British Columbia Pacific Rim\*** (50 cal) 2.4

**Washington Quilcene\*** (50 cal) 2.6

**Washington Sunset Beach\*** (50 cal) 2.7

## 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) 15.3

**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) 16

**Dungeness Crab Tower**  
Avocado / Mango / Orange Vinaigrette (390 cal) 17.5

**Tablesides Tartare\***  
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

**Open Blue Cobia Crudo\***  
Baby Heirloom Tomatoes / Olives / Lemon Caper Vinaigrette (270 cal) 13

**Cajun Fried Oysters**  
Fried Green Tomatoes / Pickled Okra / White Remoulade (660 cal) 12

**Open Blue Cobia Poke\***  
Ruby Red Grapefruit / Mango / Hearts of Palm / Sea Asparagus / House Ponzu 11

## SOUPS & SALADS

**New England Clam Chowder**  
Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.7 | Bowl (240 cal) 7.7

**Maine Lobster Bisque**  
Sherry Cream Cup (400 cal) 8.9 | Bowl (670 cal) 14.5

**Hearts of Romaine Caesar**  
Parmesan Crisp / Garlic Croutons (490 cal) 9.7

**10 Greens Chopped Salad**  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.5

**The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.5

**Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

**Romano Chicken Chop Salad**  
Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 19

**Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 25.5

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

## CHEF HIRAYAMA'S RECOMMENDATIONS

**Pan Seared Rockfish**  
Served with a Wild Mushroom Risotto, Roasted Tomato Confit, and Fresh Herbs (460 cal) 25

**Hawaiian Bigeye Ahi Tuna\***  
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 30.5  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction



## SIGNATURE FISH



**Simply Prepared Fresh Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)

**Crab & Shrimp Stuffed Salmon\*** Brie / Mashed Potatoes / Vegetables (870 cal) 29.5

**Parmesan Crusted Sole** Lemon Caper Butter / Seasonal Orzo (760 cal) 25.5

**Stuffed Alaskan Halibut** Crab / Shrimp / Brie / Mashed Potatoes / Grilled Asparagus / Tomato Dill Butter (1220 cal) 39

**Cedar Roasted Atlantic Salmon\*** Berry Reduction / Roasted Vegetables (540 cal) 28.5

**Horseradish Crusted Steelhead\*** Braised Swiss Chard / Smoked Tomato / Lemon Butter Sauce (870 cal) 31

**Herb Broth Sea Bass** Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 38.5

**Grilled Swordfish** Roasted Potatoes / Sautéed Spinach / Chive Butter / Marinated Tomato Salad (340 cal) 27

**Grilled Sixty South Salmon** Beets / Cipollini Onions / Asaragus / Black Pepper Horseradish Sauce (590 cal) 36

## SEAFOOD SPECIALTIES

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 21.8

**Seared Sea Scallops** Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 32.8

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 22.8

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 19.3

**Dungeness Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (940 cal) 30

**Dungeness Crab & Shrimp Cakes** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (460 cal) 33.5

**Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46



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 Salmon (1080 cal) 31.8

**Ultimate Mixed Grill\*** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 38.5

**Steak & Twin Lobster Tails\*** Tender Beef Medallions / Bordelaise Sauce / Steamed Lobster Tails (860 cal) 35.5

**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) 33.5 (8oz) (840 cal) 39

**U.S.D.A. Choice New York Strip\*** (13oz) (1130 cal) 41

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\*** (13oz) (1380 cal) 39

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 28

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 17.5

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 18.5

### GREAT WITH STEAK

Boursin Blue Cheese (220 cal) 5

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 6

Lobster Tail (250 cal) 13.5

### SIGNATURE SIDES

Baked Gruyere Potatoes (600 cal) 9

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9

Lobster Mashed Potatoes (720 cal) 12

### SMALL BATCH MASH

Blue Cheese & Onion (810 cal) 8

Boursin & Mushroom (960 cal) 8

Herbed Goat Cheese (950 cal) 8

Red Pepper White Cheddar (560 cal) 7

## PRIVATE PARTIES AND CELEBRATIONS

### THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more. Our dedicated team is prepared to create a perfect event for you and your guests.

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

- Yamhill County / Mushrooms - Yamhill, OR
- Bloxom Co. / Potatoes - Walla Walla, WA
- Hilltop Produce / Green Cabbage - Portland, OR
- Delta Farms / Butternut Squash - Sauvies Island, OR
- The Chef's Garden / Heirloom Baby Beets - Huron, OH
- Garden & Valley Isle Seafoods / Big Eye Ahi Tuna - Honolulu, HI

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.

Managing Director Lisa Thompson Executive Chef Bryce Hirayama