

## SEAFOOD BAR

SEA OF CORTEZ PRAWN COCKTAIL 14.75 OREGON DUNGENESS CRAB COCKTAIL 12.00  
HOOD CANAL OYSTERS / *Washington* 12.25 FANNY BAY OYSTERS / *British Columbia* 12.25  
KUMAMOTO OYSTERS / *California* 13.25 WAWENAUCK OYSTERS / *Maine* 13.75  
ISLAND CREEK OYSTERS / *Cape Cod* 13.75

## CHILLED SEAFOOD PLATTER

MAINE LOBSTER TAIL / OREGON DUNGENESS CRAB / MAINE MUSSELS  
EASTERN LITTLENECK CLAMS / JUMBO PRAWNS / TODAY'S OYSTERS  
*Served chilled with freshly grated horseradish / champagne mignonette / cocktail sauce* 35.00

## APPETIZERS

DUNGENESS CRAB FONDUE  
*Boschetto al Tartufo / garlic crostini* 12.00

SALMON CEVICHE  
*Fresh coconut / papaya / avocado / coconut milk / lime juice* 13.75

CRISPY JUMBO SOFTSHELL CRAB  
*Heirloom tomatoes / gazpacho / brioche croutons* 14.00

CALAMARI FRITTE  
*Locatelli Romano cheese / garlic / shot sauce / rémoulade* 9.75

MESQUITE GRILLED JUMBO PRAWNS  
*Crushed fingerling potatoes / horseradish cream / tobiko caviar* 12.00

SEARED YELLOWFIN TUNA  
*Frisee / citrus / avocado / hearts of palm / honey lavender vinaigrette* 11.00

CHEESE PLATE  
*Fourme D'Ambert / Emme Gruyere / Savarin Affine  
Medjool dates / dried apricots / toast points* 14.75

HAMACHI SASHIMI  
*Watermelon radish / cucumber / Daikon / shiso / lemon balm / soy dressing* 12.50

OYSTERS ROCKEFELLER  
*Apple wood smoked bacon / spinach / Pernod* 10.75

OUR SMOKED FISH RILLETES SAMPLER  
*Swordfish / salmon / albacore / trout / lox / lettuce cups* 16.95

STEAMED SHELLFISH COMBINATION  
*Manila clams / Maine mussels / Bilbao chorizo / rouille* 15.50

BLUE CRAB "LUMP MEAT" CRABCAKE  
*Grapefruit / tiny arugula / mustard aioli* 14.75

## SOUP & SALADS

SCARBOROUGH FARM FIELD GREENS  
*Roasted shiitake mushrooms / shaved artichokes / champagne vinaigrette* 6.95

WHOLE LEAF CAESAR  
*Crisp romaine hearts / shaved Parmesan / garlic croutons* 7.75 *with chicken* 15.75

GRILLED MISSION FIG SALAD  
*Grilled radicchio / arugula / Parma ham / Parmigiano Reggiano / walnut vinaigrette* 12.00

HEIRLOOM TOMATO  
*Fresh bufala mozzarella / basil / pine nuts / white truffle oil / balsamic vinaigrette* 9.75

BUTTER LEAF LETTUCE WEDGE  
*Maple bacon / red onion / Point Reyes blue cheese / heirloom tomatoes* 9.75

GRILLED PRAWN COBB  
*Avocado / tomatoes / hard boiled egg / bacon / Point Reyes blue cheese / butter leaf* 15.75

OREGON DUNGENESS CRAB LOUIE  
*Butter leaf lettuce / avocado / capers / red onion / white beans* 18.75

NEW ENGLAND CLAM CHOWDER MAINE LOBSTER BISQUE  
*Cup* 4.75 *Bowl* 5.95 *Cup* 5.95 *Bowl* 8.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

## MESQUITE GRILLED

### GRAND BANKS SEA SCALLOPS

*English pea purée / sweet corn / English peas / heirloom tomatoes / popcorn shoots 25.50*

### COLUMBIA RIVER KING SALMON

*Picholine olive couscous / eggplant caviar / Suzie's squash blossom / red pepper vinaigrette 34.95*

### FLORIDA YELLOWFIN TUNA (rare)

*Edamame purée / China rose salad / fennel / cilantro vinaigrette 34.95*

### PACIFIC SWORDFISH PUTTANESCA

*Light spicy tomato sauce / fingerling potatoes / black olives 34.95*

### HAWAIIAN ONO (medium rare)

*Tomato jam / potato cake / balsamic syrup / haricot vert 33.00*

### ALASKAN HALIBUT

*Boniatto purée / sweet corn / broccolini / cipollini onions / coconut curry sauce 34.95*

### SURF & TURF

*Petite filet mignon / Maine lobster tail  
Potato puree / asparagus / béarnaise / red wine reduction 65.00*

### COLORADO RACK OF LAMB

*Sautéed baby spinach / horseradish potato purée / black olive port reduction 36.75*

### CREEKSTONE FARM PRIME RIBEYE

*Twice baked Yukon gold potato / broccolini / oven dried tomato 38.00*

### VINTAGE "ALL NATURAL" FILET MIGNON

*Potato purée / wilted escarole / Point Reyes blue cheese crust 35.75*

## SPECIALTIES

### CRISPY SKIN LOUP DE MER SEA BASS

*Panzanella salad / Chino Farm tomatoes / English cucumbers 34.50*

### ROASTED JIDORI CHICKEN BREAST

*Sage gnocchi / creamed leeks / sweet corn 19.75*

### ATLANTIC MONKFISH

*Maine lobster tortellini / English peas / cipollini onions / sweet corn broth 34.00*

### BLUE CRAB CRUSTED MAINE LOBSTER TAIL

*Asparagus / potato puree / citrus hollandaise 59.00*

### DUNGENESS CRAB CIOPPINO

*Clams / mussels / shrimp / fish / scallops 32.00 add pasta 3.00*

### TRUE HOLLAND DOVER SOLE

*Potato purée / haricot vert / meunier sauce 39.00*

### SPICY GARLIC TIGER SHRIMP & LINGUINI

*Sundried tomatoes / asparagus / rosemary 17.75*

### PAPPARDELLE WITH KING TRUMPET MUSHROOMS

*Asparagus / Meyer lemon / light cream / Parmigiano Reggiano 17.00*

### MAINE LOBSTER POT PIE (1.75-2lbs)

*Truffle cream / Chino Farm vegetables 44.00*

### SEA SCALLOPS & JUMBO PRAWNS

*Carnaroli risotto / English peas / bacon lardoons / white truffle oil 28.50*

## SIDES

*Grilled Chino Farm squash / walnut pesto 8*

*Truffled mac and cheese / Gruyere / cheddar / jack 8*

*Roasted asparagus / Meyer lemon / picholine olives 9*

*Chino Farm baby Brussels sprouts / bacon / grainy mustard 10*

*Classic salt baked potato / bacon / chives / crème fraîche 8*

*Creamed Chino Farm corn / cipollini onions 8*

*Broccolini / garlic / chili oil 9*

*Crispy yucca / lime juice / sea salt 8*

*Creamed morel mushrooms 13*

*English peas / shitake mushrooms 8*

WATER SERVED UPON REQUEST