

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 RILLETTES 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

SANDWICHES

"ENSENADA STYLE" SHRIMP TACOS

Savoy cabbage / marinated red onion / crema fresca 13.75

WAGYU KOBE HAMBURGER

Vermont cheddar / bacon / caramelized onion / tomato / butter lettuce / 1,000 Island 14.00

MAINE LOBSTER SALAD CLUB

Avocado / apple wood bacon / tomato / house made brioche 16.75

AHI TUNA BURGER (rare)

Pickled ginger / avocado / Napa cabbage / wasabi mayonnaise 14.00

GRILLED "OPEN FACED" MAHI

Tomatoes / arugula / caper rémoulade / grilled sourdough 16.00

Your choice of French fries or green salad

PASTA

SEA SCALLOPS & FETTUCCINI

Prosciutto / walnut pesto / shaved parmesan reggiano 16.75

SPICY GARLIC TIGER SHRIMP & LINGUINI

Sundried tomatoes / asparagus / rosemary 16.75

FRUTTI DI MARE & FETTUCCINI

Tiger shrimp / bay scallops / clams / mussels / sweet basil marinara sauce 18.75

MANILA CLAMS & LINGUINI

Olive oil / garlic / tomatoes / fresh basil 16.00

SEA SCALLOPS & JUMBO PRAWNS

Carnaroli risotto / English peas / bacon lardoons / white truffle oil 18.75

SPECIALTIES

ATLANTIC COD FISH & CHIPS

Malt vinegar French fries / house salad / our tartar sauce 15.75

IDAHO RAINBOW TROUT

Bay shrimp / sweet corn / capers / heirloom tomatoes / fresh herbs 15.75

ROASTED JIDORI CHICKEN BREAST

Sage gnocchi / creamed leeks / sweet corn 15.75

SURF & TURF

Petite filet mignon / garlic prawns / potato purée / asparagus / bernaise 29.00

DUNGENESS CRAB CIOPPINO

Clams / mussels / prawns / fish / scallops / Romano cheese 24.75 add fresh pasta 3.00

MESQUITE GRILLED

SKEWERED PACIFIC SWORDFISH & SEA OF CORTEZ PRAWNS

Jasmine rice / baby bok choy / sweet chili sauce 17.75

GRAND BANKS SEA SCALLOPS

English pea purée / sweet corn / fava beans / heirloom tomatoes / Popcorn shoots 20.50

HAWAIIAN ONO (medium rare)

Potato cake / tomato jam / haricot vert / balsamic syrup 25.50

LOCAL WHITE SEABASS

Panzanella salad / Chino Farm tomatoes / English cucumbers 21.50

WILD TROLL ALASKAN KING SALMON

Picholine olive couscous / eggplant caviar / Suzie's squash blossom / red pepper vinaigrette 29.75

PACIFIC TOMBO (rare)

Edamame purée / China rose salad / cilantro vinaigrette 22.25

ALASKAN HALIBUT

Boniatto purée / sweet corn / broccolini / cipollini onions / coconut curry sauce 29.75

PACIFIC SWORDFISH PUTTANESCA

Light spicy tomato sauce / fingerling potatoes / black olives 29.75

WATER SERVED UPON REQUEST