

THE SEAFOOD BAR

SEA OF CORTEZ PRAWN COCKTAIL 12.95 OREGON DUNGENESS CRAB COCKTAIL 13.25
PARADISE COVE OYSTERS / *Canada* 12.25 KUMAMOTO OYSTERS / *Humboldt Bay* 13.25
BLUE POINT OYSTERS / *New Jersey* 13.95 FANNY BAY OYSTERS / *British Columbia* 12.25
BELON OYSTERS / *Maine* 18.75

CHILLED SEAFOOD PLATTER

½ MAINE LOBSTER TAIL / OREGON DUNGENESS CRAB / BLACK MUSSELS
EASTERN LITTLENECK CLAMS / JUMBO PRAWNS / FANNY BAY OYSTERS / *British Columbia*
Served with freshly grated horseradish / champagne mignonette / cocktail sauce 35.00

STARTERS

CALAMARI FRITTE

Parmigiano reggiano / garlic / shot sauce / rémoulade 9.95

OYSTERS ROCKEFELLER

Apple wood smoked bacon / spinach / Pernod 10.95

AHI TIRADITO

Pine nuts / garlic / Thai basil / crispy shallots / Serrano peppers / lime juice sauce 13.25

BLUE CRAB "LUMP MEAT" CRABCAKE

Micro parsley salad / brioche crouton / classic remoulade 14.75

TRIO OF SASHIMI

Ahi tuna / Japanese hamachi / Scottish salmon / kimchi / wakame salad 18.75

HAMACHI CRUDO

Yuzu juice / kumquats / serranos / crispy lotus root 13.00

SEARED SEA SCALLOPS

Potato purée / braised oxtail / red wine sauce 13.75

ROASTED MUSSELS AND SHRIMP

Kaffir lime leaves / ginger / coriander / yellow curry broth 12.95

SMOKED FISH SAMPLER

Albacore / nova lox / trout / salmon / lemon dill spread / caper berries / green salad / crostini 18.95

STEAMED WASHINGTON MANILA CLAMS "BLT"

Crispy pancetta / Chino Farm baby leeks / crushed tomatoes / chili flakes / roasted garlic 14.95

SOUPS & SALADS

SCARBOROUGH FARM FIELD GREENS

Marinated mushrooms / French feta / cured black olives / shallot vinaigrette 7.95

SPINACH SALAD

Candied walnuts / sweet & sour golden raisins / French feta / white balsamic vinaigrette 8.75

WHOLE LEAF CAESAR

Crisp romaine hearts / shaved Parmesan / capers / garlic croutons 8.95

POINT REYES BLUE CHEESE STUFFED MEDJOO DATE SALAD

Mache / roasted hazelnuts / baby beets / Banyuls vinaigrette 14.00

JUMBO PRAWN COBB

Avocado / tomatoes / hard boiled egg / bacon / Point Reyes blue cheese / herb vinaigrette 15.75

MACHE SALAD

Crispy goat cheese / port wine poached seckle pear / spiced pecans 13.00

WATERCRESS SALAD

Hearts of palm / orange segments / marona almonds / pomegranate seeds / avocado / citrus herb dressing 9.75

OREGON DUNGENESS CRAB LOUIE SALAD

Butter leaf lettuce / avocado / capers / red onion / white beans / tomatoes / Louie dressing 18.95

NEW ENGLAND CLAM CHOWDER *Cup* 4.75 / *Bowl* 5.95 MAINE LOBSTER BISQUE *Cup* 8.00 / *Bowl* 11.95

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

SANDWICHES

Choice of French fries or green salad

PACIFIC ONO TACOS

Salsa fresca / sharp cheddar / Savoy cabbage / crema fresca 13.75

CROISSANT STUFFED TUNA MELT

Avocado / lettuce / heirloom tomatoes / Manchego cheese 10.95

WAGYU KOBE BEEF HAMBURGER

White cheddar / smoked bacon / caramelized onions / tomato / lettuce / 1,000 Island 14.00

BLACKENED ALASKAN COD

Tomatoes / arugula / caper rémoulade / grilled sourdough 13.95

CRAB SALAD CLUB

Toasted brioche / avocado / smoked bacon / lettuce / tomato 14.75

MAINE LOBSTER TAIL CIABATTA

Panko / avocado / arugula / tomato / tarragon aioli 18.25

SPECIALTIES

ALASKAN COD FISH & CHIPS

Malt vinegar French fries / field green salad / our tartar sauce 15.95

SHRIMP SCAMPI

Fresh garlic / basil / tomatoes / cappellini 13.95

BLUE CRAB "LUMP MEAT" CRABCAKE WITH FIELD GREEN SALAD

Rémoulade / micro greens 15.95

LINGUINI WITH SPICY GARLIC WHITE SHRIMP

Sundried tomatoes / cured black olives / mozzarella 16.75

OREGON PETRALE SOLE

Wild mushrooms / potato purée / haricot vert / meunière sauce 19.75

ROASTED JIDORI CHICKEN BREAST

Turnips / roasted pumpkin / fennel / baby Brussels sprouts / crispy fingerling potatoes 16.75

LINGUINI WITH CLAMS

Roasted garlic / cherry tomatoes / chilies / fresh herbs 16.95

MESQUITE GRILLED

IDAHO RAINBOW TROUT

Fingerling potatoes / haricot vert / lemon butter sauce 16.50

FAROE ISLAND SALMON

Fingerling potatoes / heirloom carrots / pearl onions / fennel / pine nut brown butter sauce 19.75

SKEWERED PACIFIC ONO & SEA OF CORTEZ PRAWNS

Sesame rice cake / baby bok choy / sweet chili sauce 17.95

FRESH HAWAIIAN TOMBO (rare)

Toasted sesame rice cake / Chinese long beans / honey sesame sauce 23.25

GRAND BANKS SEA SCALLOPS

Braised short rib / sugar snap peas / celery root puree / red wine vinaigrette 22.50

SEA OF CORTEZ CABRILLA SEABASS

Broccolini / cipollini onions / baby carrots / potato purée / salsa verde 24.75

BLUE CRAB CRUSTED PACIFIC MAHI MAHI

Baby bok choy / heirloom carrots / sesame rice cake / sriracha buerre blanc 28.00

PACIFIC SWORDFISH

Broccolini / Brussels sprouts / braised oxtail / fingerling potatoes / red wine sauce 29.75

PRIME FLAT IRON STEAK

Steak fries 24.00