

SOUPS & CHOWDERS

NEW ENGLAND or MANHATTAN CLAM CHOWDER *Cup* 4.5 *Bowl* 6

YELLOW CORN SOUP *with Salsa Fresca* 5.5

HALF SHELL OYSTERS

BEAU SOLEIL – *Gulf of St. Laurence NB* 14 KUMAMOTO – *Humboldt Bay CA* 13

WELLFLEET – *Cape Cod Bay* 14

APPETIZERS

SEARED RARE NIMAN RANCH HANGER STEAK 9.5
On our bruschetta, salsa fresca, chile aioli, caramelized onions

CRAB & SHRIMP SPRING ROLLS (3) *green pericca and sweet chili dipping sauce* 9.5

PERUVIAN STYLE CEVICHE “*leche de tigre*” *with Alaskan Sea Scallops* 8.5

WARM HOUSE SMOKED TROUT WITH SALMON CAKES 10

YELLOW CORN SOUP WITH SEARED SEA SCALLOPS *salsa fresca* 9.5

RED CLUSTER TOMATO AND ITALIAN BUFALA MOZZARELLA BRUSCHETTA 4.5

SOFT TACOS (2) *Jumbo Sea of Cortez Prawns* 9

DUNGENESS CRABCAKES (2), *fresh garlic aioli* 9.5

“OLD SCHOOL” JUMBO SEA OF CORTEZ PRAWN COCKTAIL *cooked to order, chilled* 11

SASHIMI PLATE *Japanese Hamachi & Yellowfin Tuna* 11.5

CALAMARI FRITTE *sea salt, pepper, fresh garlic aioli* 9.5

STEAMED SHELLFISH - *chardonnay, shallots, olive oil & fresh garlic*

*Choose one or combination of: New Zealand Green Shelled Mussels or Cockles,
Maine Black Mussels or Virginia Littleneck Clams*

Served with “garlic rubbed” grilled sourdough bread Half order 9.5 Full order 17.5

SALADS

SEASONAL GREENS *with tomatoes, garlic croutons & vinaigrette* 6

RED CLUSTER TOMATOES, BASIL AND ITALIAN BUFALA MOZZARELLA Half order 5 Full order 9

CAESAR *with hearts of romaine* 7.5

Dungeness Crab 17.5 or Fresh Oregon Bay Shrimp 13.5

CHOPPED SALAD OF DUNGENESS CRAB & FRESH OREGON BAY SHRIMP

With hearts of romaine, avocado, shallots tossed in louie dressing Half order 11 Full order 18.5

ORGANIC BALSAMIC BEETS *with red onion, maytag blue cheese* 5.5

QUOTE OF THE DAY

“Never let yesterday use up too much of today.”

Will Rogers

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

MESQUITE GRILLED FISH

Served with caponata, roasted organic baby potatoes, and our tartar sauce

IDAHO RAINBOW TROUT	18
PACIFIC SWORDFISH	27.5
ICELANDIC ARCTIC CHAR	30.5
NEW ZEALAND JOHN DORY	29
NEW ZEALAND BLUENOSE SEABASS	29
ALASKAN SEA SCALLOPS WRAPPED IN PROSCIUTTO	21.5

SPECIALTIES

OUR SEAFOOD STEW	27
<i>Variety of seafood and prawns in tomato chipotle broth</i>	
SEARED WILD ALASKAN SOCKEYE SALMON	22
<i>Pounded ginger soy glaze, sushi rice, bok choy</i>	
CHAR GRILLED PACIFIC YELLOWFIN TUNA	31.5
<i>Seared rare, asian sauce, sushi rice, bok choy, seaweed salad</i>	
CANADIAN ROCK SOLE DORE'	21.5
<i>Lemon-caper sauce, asparagus and organic baby potatoes</i>	
CRISPY SKIN ALASKAN HALIBUT	36
<i>Fennel & orange salad, spinach sauté</i>	
CALIFORNIA WHITE SEABASS VERACRUZANO	26
<i>Salsa fresca, arroz blanco, frijoles negros</i>	
POACHED NORTH ATLANTIC MONKFISH	29
<i>In fennel broth, sushi rice</i>	
PAN FRIED LOCAL SAND DABS	19.5
<i>Roasted organic baby potatoes, asparagus, tartar sauce</i>	

STEAK AND POULTRY

PAN SEARED WAGYU KOBE NEW YORK STEAK	39
<i>Served with french-fried potatoes, caponata, chipotle aioli</i>	
ORGANIC "POULET ROUGE" AIR CHILLED CHICKEN	22
<i>Rosemary and garlic, "Under the Brick", with roasted organic baby potatoes, spinach sauté</i>	

CRUSTACEANS

Served with drawn butter, caponata and our mashed potatoe

ROASTED CANADIAN LOBSTER TAIL	49
ROASTED ALASKAN RED KING CRAB LEGS	42.5
STEAMED LIVE MAINE LOBSTER (1.75 – 2lbs)	42
ROASTED WHOLE CANADIAN DUNGENESS CRAB	36

PASTA

We feature artisanal Italian "Rustichella di Abruzzo" pastas

SPAGHETTI WITH VIRGINIA LITTLENECK CLAMS	14.5
FETTUCCHINI, PRAWNS & PROSCIUTTO	15.5
SPAGHETTI PRIMAVERA	12.5