

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 15
- PACIFIC SWORDFISH 22.5
- ICELANDIC ARCTIC CHAR 25
- NEW ZEALAND JOHN DORY 23.5
- NEW ZEALAND BLUENOSE SEABASS 23.5
- ALASKAN SEA SCALLOPS WRAPPED IN PROSCIUTTO 19

SPECIALTIES

- OUR SEAFOOD STEW Half order 17 Full order 27
Variety of seafood and prawns in a tomato chipotle broth
- CHAR GRILLED PACIFIC YELLOWFIN TUNA 25.5
Seared rare, asian sauce, sushi rice, bok choy, seaweed salad
- CANADIAN ROCK SOLE DORE' 18
Lemon-caper sauce, asparagus and organic baby potatoes
- CRISPY SKIN ALASKAN HALIBUT 28.5
Fennel & orange salad, spinach sauté
- CALIFORNIA WHITE SEABASS VERACRUZANO 21
Salsa fresca, arroz blanco, frijoles negros
- SEARED WILD ALASKAN SOCKEYE SALMON 18
Pounded ginger soy glaze, sushi rice, asparagus
- PAN FRIED LOCAL SAND DABS 16.5
Roasted organic baby potatoes, asparagus, tartar sauce
- POACHED NORTH ATLANTIC MONKFISH 23.5
In fennel broth, sushi rice
- ROASTED WHOLE CANADIAN DUNGENESS CRAB 32
Spices, pepper, drawn butter, caponata and organic baby potatoes

STEAK AND POULTRY

- PAN SEARED WAGYU KOBE NEW YORK STEAK 38.5
Served with french-fried potatoes, caponata, chipotle aioli
- ORGANIC "POULET ROUGE" AIR CHILLED CHICKEN 16
Rosemary and garlic, "Under the Brick", with roasted organic baby potatoes, spinach sauté

SANDWICHES

Served on our homemade focaccia bread & choice of french-fried potatoes or sweet potato fries

- DUNGENESS CRAB & CANADIAN BAY SHRIMP MELT 13
Sweet onions, cheddar cheese, avocado
- MAINE LOBSTER "BLT" 15
Neiman Apple wood smoked bacon, arugula, tomato

PASTA

We feature artisanal Italian "Rustichella di Abruzzo" pastas

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