

SIGNATURE COCKTAILS

GOLDEN HOUR

Pear infused vodka, spiced pear, Pineau des Charentes, rosemary-honey, lemon 14

APPLE CUP

Gin, Salers gentian, apple, ginger, lime 14

SAVORY MARTINI

Old Tom gin, dry vermouth, celery bitters, olive oil, blue cheese stuffed olives 16

TACOMA TANGO

Tequila, tepache spiced pineapple, piment d'espelette, agave, lime 16

BLOOD ORANGE AMERICANO

Campari, house vermouth, blood orange, Prosecco 13

AMBER HARVEST

Apple brandy, madeira, Becherovka, Bärenjäger honey, verjus, bitters 17

DOCKSIDE SMASH

Bourbon, blackberry, mint, lime, bitters 15

GOLD FASHIONED

Japanese whisky, saffron, Angostura & black lemon bitters 19

THE USUAL

Rittenhouse rye, Amaro Nardini, demerara, cardamom bitters 18

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Bisot Jeio **Prosecco**
Lombardy, Italy 12

Santa Tresa 'Il Frappato' Spumante
Rosé Brut Sicily, Italy, 2024 14

Laurent-Perrier 'La Cuvée'
Champagne Brut, France, NV 28

WHITE

Seven Hills **Pinot Gris** Willamette
Valley, Oregon, 2023 12

Mount Riley **Sauvignon Blanc** Marlborough,
New Zealand, 2024 13

Cote Bonneville **Riesling** Yakima Valley,
Washington, 2024 15

Nicolas Potel **Chardonnay** Mâcon-Villages,
Bourgogne, France, 2023 17

Isenhower Cellars **Viognier**, Columbia
Valley, Washington, 2023 12

ROSÉ

Gorgiste **Rosé** Columbia Gorge,
Washington, 2023 13

RED

Illahe 'Cuvée Miette' **Pinot Noir**
Willamette Valley, Oregon, 2023 15

Syncline 'Subduction' **GSM**, Columbia
Valley, Washington, 2022 15

San Vincente, **Sangiovese**, Chianti
Riserva, Italy, 2021 10

COR Cellars 'Momentum' **Red Blend** Horse
Heaven Hills, Washington, 2022 13

Altocedro 'Año Cero' **Malbec** Mendoza,
Argentina, 2024 14

Amavi **Cabernet Sauvignon** Walla Walla,
Washington, 2022 18

BAR FOOD

MAINE LOBSTER ROLL

Chilled Maine lobster salad, toasted
brioche roll, shoestring fries 40

CONNECTICUT LOBSTER ROLL

Warm buttered Maine lobster, toasted
brioche roll, shoestring fries 40

FISH & CHIPS

Heidelberg Lager battered Lingcod fillet,
shoestring fries, coleslaw
2 PIECE 26 | 3 PIECE 32

PRIME SIRLOIN STEAK SALAD*

Mixed greens, blue cheese crumbles,
crispy fried onions, scallions, pickled
red onion, grape tomato,
blue cheese dressing 32

SEAFOOD LOUIE

Bay Shrimp, Dungeness crab, poached
prawn, iceberg, grape tomato, egg,
asparagus, black olive, Louie dressing,
lemon wedge 30

WAGYU BEEF BURGER*

8 oz., white cheddar, horseradish aioli,
pickled red onion, arugula, brioche bun,
shoestring fries 26

DRAFT BEER

7 Seas Brewing 'Heidelberg' **Lager**
Tacoma, Washington 8

Pfriem **Pilsner**
Hood River, Oregon 8

Seapine 'Mosaic' **Pale Ale**
Seattle, Washington 8

Bale Breaker 'Duskbound' **Hazy IPA**
Seattle, Washington 8

Georgetown 'Bodhizafa' **IPA**
Seattle, Washington 8

E9 'Rowdy & Dick' **Amber**
Tacoma, Washington 8

Black Raven 'Coco Jones' **Coconut Porter**
Woodinville, Washington 8



*Can be cooked to your specification. Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 1.5% surcharge is included on each check and 100% of that surcharge is paid to our kitchen team. An automatic 20% gratuity is included on all parties of 6 or more. WA State requires that we collect tax on all gratuity & surcharge.

HAPPY HOUR

Available in the bar & lounge (21+)
Monday-Friday 3:00pm-6:00pm

PROGRESSIVE OYSTER HAPPY HOUR

Chef's selection, champagne mignonette,
cocktail sauce, lemon

At 3:00pm oysters are 2.00 then every
hour the price increases by 1.00 each

BAR SNACKS

SHOESTRING FRIES

Ketchup 5

CALAMARI

Panko fried rings and strips,
Mama Lil's peppers, spicy aioli 9

SWEET & SPICY SHRIMP

Cornstarch fried shrimp, sweet pepper
sauce, pickled vegetable slaw, micro
cilantro GFO 9

HEARTS OF PALM CAKES

Hearts of Palm and corn, chipotle aioli,
corn apple relish GF 9

AHI TUNA*

Tuna, soy glaze, avocado puree,
horseradish cream, pickled slaw, micro
cilantro, wonton chips GFO 12

WAGYU BEEF SKEWERS*

Sweet garlic chili sauce, frizzled
onions GFO 12

MINI LOBSTER ROLL

Maine or Connecticut style, toasted
brioche roll 15

CLAMS*

Manila clams, garlic, white wine,
butter, parsley GFO 15

COCKTAILS

MOSCOW MULE

Vodka, lime, ginger beer 10

MARTINI

Gin or vodka, dry vermouth,
olives or a twist 10

MARGARITA

Blanco tequila, triple sec,
lime, agave 10

MANHATTAN

Bourbon, house vermouth,
angostura bitters 10

WINE BY THE GLASS

Vega Medien **Brut Cava**, Spain, NV 9

Man Family Wines **Chenin Blanc**, Western
Cape, South Africa, 2023 9

ViNO Vino, **Cabernet Sauvignon**, Columbia
Valley, Washington, 2022 9

DRAFT BEER

7 Seas Brewing, 'Heidelberg' **Lager**,
Tacoma 7

Georgetown, 'Bodhizafa' **IPA**,
Seattle 7

*Lobster
Shop*

BAR MENU

Available in the bar & lounge (21+)
Monday-Friday 3:00pm - Close