

Lunch

Appetizers

PRAWN COCKTAIL

Poached tiger prawns, cocktail sauce | 27

CRAB CAKES

Roasted corn relish,
red pepper pomegranate sauce | 30
Add Crab Cake / 10

LOBSTER DIP

Parmesan, artichoke hearts,
onion, warm baguette | 18

CEVICHE

Chopped gulf prawns, pico de gallo,
tortilla chips | 15

CHORIZO PEPPER CLAMS

Manila clams, chorizo, bell pepper, gremolata,
crostini | 19

SWEET CHILI PRAWNS

Crispy tiger prawns, sweet chili sauce,
pickled vegetable relish, cilantro, lime | 28

SEAFOOD SAMPLER

Lobster dip, Ceviche, Sweet chili prawns | 52

Starter Soups & Salads

LOBSTER BISQUE

Rich lobster stock, sweet vermouth, sherry cream
Cup | 10 Bowl | 15

CLAM CHOWDER

Chopped clams, bacon, potato, onion, cream
Cup | 10 Bowl | 15

PEAR SALAD

Bartlett pears, Pt. Reyes blue cheese, candied pecans,
baby mixed greens, pear vinaigrette
Starter | 12 Entrée | 17

CAESAR SALAD

Crisp romaine, garlic croutons, parmesan, anchovy
Starter | 12 Entrée | 17

Additions: King Salmon 20 | Tiger Prawns 21 | Chicken Breast 8*

Entrée Salads

SHELLFISH LOUIE SALAD

Dungeness crab and bay shrimp, crisp greens, citrus vinaigrette,
egg, grape tomatoes, cucumber, louie dressing | 28

SOUTHWEST SALAD

Romaine, mixed greens, corn salsa, black beans, avocado, mini sweet peppers,
tomatoes, jack cheese, Roja Ranch dressing
Blackened King Salmon 29 | Blackened Tiger Prawns 28 | Blackened Chicken 24*

Rena Bailey

Executive Chef, Autumn 2022

Sandwiches

Served with fries | Substitute soup or mixed greens salad \$3

SALMON SLIDERS

Pesto aioli, pickled red onion, mixed greens, toasted brioche bun | 24

CRISPY FISH

Panko beer-battered cod, lemon caper aioli, tomato, lettuce, toasted pub bun | 16

ALL-AMERICAN BACKYARD BURGER*

Angus beef, white cheddar, caramelized onions, lettuce, tomato, toasted pub bun | 18

LOBSTER MELT

Our house made lobster dip, sliced tomato, cheddar cheese, served open-faced on a toasted croissant | 19

FISH & CHIPS

Three piece 23 | Two piece 19

PRAWNS & CHIPS

Four piece | 28

Served with french fries, coleslaw, lemon caper aioli

House Specialties

BLACKENED SALMON STREET TACOS*

Three tacos, corn tortillas, cilantro-lime slaw, corn salsa, salsa roja | 21

CIOPPINO

Tiger prawns, seasonal fish, manila clams, tomato-clam broth, grilled crostini | 32

OVEN ROASTED STURGEON*

Celeriac-potato cake, sautéed wild mushrooms, apple-fennel slaw | 45

NEW YORK STRIP STEAK*

12 oz. Double R Ranch northwest beef, rosemary butter, truffle dusted fingerling potatoes, roasted seasonal vegetables | 48

LOBSTER CARBONARA

Bacon, sweet peas, lobster cream sauce, sherry, garlic, shallots, linguini | 32

VEGETARIAN LINGUINE POMODORO

Grilled seasonal vegetables, sweet and spicy pomodoro sauce, balsamic drizzle | 20

Additions

LOBSTER TAIL | Market Price

CHICKEN BREAST | 8

SEARED BRUSSELS SPROUTS
Bacon, parmesan, balsamic | 12

KING SALMON* | 20

CHILLED OR SAUTÉED PRAWNS (3) | 21

CRAB CAKE (1) | 10

CELERIAC-POTATO CAKE | 6

A 1.5% Surcharge will be added to each guest check.

100% of this surcharge will be distributed to our dedicated kitchen team.

*Can be ordered undercooked or is served raw. Consuming raw or undercooked foods may increase your risk of foodborne illness.