

# MENU

EXECUTIVE CHEF: SERGIO SOLIS

## TAPAS

**OYSTER SHOOTERS\*** | 9 **GF**   
2 OYSTER SHOTS BASED ON VARIETY AVAILABILITY W/HOUSE MADE COCKTAIL SAUCE

**OYSTERS ON THE HALF SHELL\*** | MARKET PRICE **GF**   
OYSTERS FROM PNW PURVEYORS, SHUCKED TO ORDER & SERVED W/MIGNONETTE SAUCE. ASK YOUR SERVER FOR TODAY'S SELECTION

**CALAMARI TENDERS** | 17 **GF**   
FLASH FRIED. SERVED W/SERRANO AIOLI

**DUNGENESS CRAB DIP** | 23    
FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES. SERVED W/HOUSE MADE CRACKERS

**STUFFED ARTICHOKE BOTTOMS** | 19    
DUNGENESS CRAB STUFFING, PARMESAN & LEMON GARLIC BUTTER SAUCE. SERVED W/PITA

**JUMBO COCONUT PRAWNS** | 21   
SERVED W/SEAWEED SALAD & SWEET CHILI SAUCE

**SPICY GARLIC PRAWNS** | 18     
SAUTÉED IN SHERRY WINE, MUSHROOMS & RED PEPPER FLAKES. SERVED W/TOASTED BREAD

**FIRECRACKER SHRIMP** | 18 **GF**     
LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

**SPICY AHI POKE NACHOS\*** | 22 **GF**    
RAW AHI TUNA MARINATED IN A SWEET SOY GINGER SAUCE, W/SRIRACHA AIOLI, AVOCADO, RADISH, GREEN ONIONS, NORI & SESAME SEEDS SERVED OVER CRISPY TORTILLA CHIPS

**BACON WRAPPED DATES** | 15 **GF**    
STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

**STEAK BITES\*** | 19  
SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC BUTTER. SERVED W/BREAD

**CHICKEN SOUVLAKI** | 15 **GF**  
GREEK MARINATED GRILLED CHICKEN W/TZATZIKI & HARISSA

**EMPANADAS** | 14  
GOLDEN BROWN PASTRIES STUFFED W/CHICKEN, MOZZARELLA & SPICY HARISSA

**KOBE BEEF SLIDERS\*** | 17 ADD FRIES + 4  
THREE AMERICAN KOBE BEEF PATTY SLIDERS, W/BACON, BRIE CHEESE, CRISPY ONIONS, TOMATO & GARLIC AIOLI ON BRIOCHE BUNS

**GYRO SLIDERS** | 17 ADD FRIES + 4   
THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI, TOMATO, RED ONION & FETA

**BAKED BRIE** | 15 **V**  
CARAMELIZED APPLES, FRENCH BRIE, MARCONA ALMONDS & HONEY GLAZE. SERVED W/HOUSE MADE CRACKERS

**ROASTED CAULIFLOWER** | 14 **V GF**   
PEPITAS, PAPRIKA, FETA, OLIVE OIL & LEMON JUICE

**CRISPY BRUSSELS SPROUTS** | 15 **V GF**  
PARMESAN & BALSAMIC REDUCTION

**BASKET OF FRIES** | 8 **V GF**  
REGULAR FRIES, GREEK, GARLIC TRUFFLE OR SWEET POTATO FRIES

**FALAFEL W/TZATZIKI** | 14 **V**  
DEEP FRIED GARBANZO BEAN PATTIES

**MACRINA BREAD BOARD W/GARLIC BUTTER** | 7 **V**

## SALADS / SOUPS

**PLANT-BASED PATTY** **V** +6 | **CHICKEN** OR **GYRO MEAT** +7 | **SALMON** +14  
**GRILLED STEAK** OR **PRAWNS** +13 | **SEARED TUNA** +16 | **SCALLOPS** +21

**CLAM CHOWDER BREAD BOWL** | 16 SOUP REFILL +3   
**CLAM CHOWDER** | 9/10  
A TRADITIONAL, CREAMY NEW ENGLAND CLAM CHOWDER W/FRESH CLAMS. SERVED IN A HOT RUSTICA BREAD BOWL

**GREEK SALAD** | 10/16 **V GF**  
ROMAINE, FETA, KALAMATA OLIVES, TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS, TZATZIKI & GREEK VINAIGRETTE

**CAESAR SALAD** | 9/15 **V**  
ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

**BEET SALAD** | 11/18 **V GF**  
FRESH SPINACH, ROASTED BEETS, GOAT CHEESE, CANDIED PECANS, ORANGE SEGMENTS & CHAMPAGNE VINAIGRETTE

## SIGNATURE ENTRÉES

**BISTRO FILET STEAK & FRITES\*** | 33 **GF**   
8oz BISTRO FILET SERVED W/COMPOUND BUTTER, ASPARAGUS & FRIES

**BLACKENED RIB EYE\*** | 52 **GF**  
12oz BONE-IN BLACKENED RIB EYE SERVED W/GARLIC MASHED POTATOES, ASPARAGUS & DEMI GLAZE HERB BUTTER

**PRIME RIB DIP\*** | 24  
ROASTED PRIME RIB, CARAMELIZED ONIONS, CREAMY HORSERADISH & SWISS CHEESE ON A TOASTED BAGUETTE. SERVED W/AU JUS DIP & FRIES

**CHICKEN PICCATA** | 27  
LIGHTLY BREADED GRILLED CHICKEN BREAST, TOPPED W/A BUTTERY LEMON-WINE SAUCE, CAPERS & ROASTED TOMATOES. SERVED W/GREEN BEANS & GARLIC MASHED POTATOES

**FISH & CHIPS** | 23 **GF**    
WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE MADE TARTAR SAUCE & FRIES


**SEAFOOD BASKET\*** | 39   
COCONUT SHRIMP, CALAMARI, OYSTER BITES, SALMON BITES, COD & FRIES. SERVED W/HOUSE MADE TARTAR SAUCE, SERRANO AIOLI & COCKTAIL SAUCE

**MEDITERRANEAN KING SALMON\*** | 38 **GF**   
6oz FRESH KING SALMON SERVED W/GARLIC MASHED POTATOES, STEAMED BROCCOLINI & PARSLEY OLIVE OIL

**FETTUCCINE ALFREDO** | 21 **V**  
**CHICKEN** +6 | **STEAK** +12 | **PRAWNS** +12 | **SALMON** +13 | **SCALLOPS** +21  
FETTUCCINE PASTA TOSSED IN A HOUSE-MADE CREAMY GARLIC WHITE SAUCE

**PASTA AL FORNO W/VODKA SAUCE** | 22 **V**  
**CHICKEN** +6 | **STEAK** +12 | **PRAWNS** +12 | **SALMON** +13 | **SCALLOPS** +21  
PENNE PASTA, COVERED W/OUR SIGNATURE VODKA SAUCE & TOPPED W/A BLEND OF ITALIAN CHEESES, BAKED TO PERFECTION

**LAMB BURGER\*** | 21  
A FULL ¾ POUND LAMB PATTY, FETA, CARAMELIZED ONIONS, LETTUCE, HARISSA & TZATZIKI ON A BRIOCHE BUN. SERVED W/SWEET POTATO FRIES

**D'S BURGER\*** | 22 ADD EGG\* +2   
TWO OF OUR CUSTOM BLENDED PEPPERONI, BACON, BEEF & CHEDDAR PATTIES, FINISHED W/CHEDDAR, TOMATO, LETTUCE, APPLEWOOD SMOKED BACON, AN ONION RING & SERRANO AIOLI ON A BRIOCHE BUN. SERVED W/FRIES

**IMPOSSIBLE BURGER** | 22 **V**  
100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO & HARISSA ON A VEGAN BUN. SERVED W/FRIES

**MAINE LOBSTER ROLL** | 34   
LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS, BABY ARUGULA, LEMON & BUTTER, IN A BUTTER TOASTED ROLL. SERVED W/FRIES

**DUNGENESS CRAB ROLL** | 34   
DUNGENESS CRAB, DUNGENESS CRAB DIP, BABY ARUGULA, LEMON, BUTTER & REMOULADE SAUCE, IN A BUTTER TOASTED ROLL. SERVED W/FRIES

**GRILLED TACOS\*** | 23 **GF**    
CHOOSE ONE: KING SALMON, AHI TUNA, COD, SHRIMP  
W/SPICY AIOLI, MANGO SALSA & A ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/FRIES

## FLATBREADS

HOUSE-MADE DOUGH BAKED INSIDE OUR WOODSTONE OVEN

**GRILLED STEAK\*** | 24  
BISTRO FILET, GORGONZOLA, MUSHROOMS, RED ONIONS, ARUGULA & BALSAMIC REDUCTION

**PEPPERONI, BACON & CHORIZO** | 23   
MOZZARELLA & CACCIATORE TOMATO SAUCE

**BBQ CHICKEN** | 22   
APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

**PEAR-GORGONZOLA W/PROSCIUTTO** | 23   
PROSCIUTTO, GORGONZOLA, PEAR SLICES, ARUGULA, TOASTED PECANS & DRIZZLED W/CINNAMON CARAMEL SAUCE

**BRIE & APPLES** | 20 **V**   
CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

**CAPRESE** | 21 **V**  
MOZZARELLA, ROASTED TOMATO WEDGES, CRISPY BASIL, PESTO & BALSAMIC REDUCTION

**MEDITERRANEAN** | 22 **V**  
PESTO, SPINACH, ROASTED RED BELL PEPPERS, ROASTED RED ONION, ROASTED GARLIC & BLACK OLIVES TOPPED W/FETA CHEESE

**V** VEGETARIAN  FAVORITES  SPICY  FROM THE SEA **GF** GLUTEN-FREE\*

\* WE ARE NOT A GLUTEN-FREE RESTAURANT. WE HAVE PROCESSES IN PLACE TO MINIMIZE CROSS-CONTAMINATION BUT CANNOT ENSURE THAT WILL NEVER OCCUR.

• \*MEAT, SEAFOOD OR EGGS THAT ARE UNDERCOOKED TO YOUR SPECIFICATIONS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS • \*\*GREEK OLIVES HAVE PITS  
• GLUTEN-FREE FLATBREAD +2.5 • GLUTEN-FREE BUN +2 • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+  
• HOUSE MADE SAUCES + 1.5 TO ADD AS AN EXTRA SIDE

RELEASE DATE MAY 2024