

FROM THE SEA

STARTERS

OYSTER SHOOTERS* | 9

2 OYSTER SHOTS W/HOUSE MADE COCKTAIL SAUCE. OYSTER VARIES BASED ON AVAILABILITY

OYSTERS ON THE HALF SHELL* | MARKET PRICE

OYSTERS FROM PNW PURVEYORS, SHUCKED TO ORDER & SERVED W/MIGNONETTE SAUCE. ASK YOUR SERVER FOR TODAY'S SELECTION

OYSTER BITES | 17

LIGHTLY BREADED OYSTERS DIPPED IN BEER BATTER THEN FLASH FRIED. SERVED W/HOUSE MADE COCKTAIL SAUCE

OYSTERS SUPREME | 14

FIVE PAN FRIED OYSTERS SERVED W/CREAMED SPINACH & APPLEWOOD BACON

CALAMARI TENDERS | 14

FLASH FRIED. SERVED W/SERRANO AIOLI

DUNGENESS CRAB DIP | 17

FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES. SERVED W/HOUSE MADE CRACKERS

STUFFED ARTICHOKE BOTTOMS | 16

DUNGENESS CRAB STUFFING & PARMESAN. SERVED W/PESTO AIOLI

BACON WRAPPED PRAWNS | 16

CHARMOULA MARINATED PRAWNS. SERVED W/SERRANO AIOLI

SPICY GARLIC PRAWNS | 15

SAUTÉED IN SHERRY WINE & RED PEPPER FLAKES. SERVED W/TOASTED BREAD

FIRECRACKER SHRIMP | 17

LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

MANILA CLAMS & MUSSELS* | 20

CHORIZO, CHERRY TOMATOES, KALAMATA OLIVES & BRAVA SAUCE

DINNER FOR TWO

INCLUDES TWO SIDE SALADS OF YOUR CHOICE & DESSERT TO SHARE

SEAFOOD PAELLA | 80

PLEASE ALLOW 20 MINUTES

BLACK TIGER PRAWNS, PENN COVE MUSSELS, MANILA CLAMS, COD, SPANISH CHORIZO, KALAMATA OLIVES, BOMBA RICE, SOFRITO & SAFFRON BROTH

SURF & TURF PLUS* | 85

8oz SIRLOIN STEAK, KING SALMON, CHICKEN SOUVLAKI, SEASONAL VEGETABLES, MANGO SALSA & GARLIC MASHED POTATOES

MACRINA BREAD BOARD W/GARLIC BUTTER | 4

SEAFOOD ROLLS

SERVED IN OUR BUTTER TOASTED SPLIT TOP ROLLS, W/OUR HOUSE MADE FRESH CUT FRIES



MAINE LOBSTER ROLL | 27

LOBSTER FROM THE ICY WATERS OF MAINE, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS. TOPPED W/BABY ARUGULA, LEMON & DRIZZLED HOT BUTTER

DUNGENESS CRAB ROLL | 27

DUNGENESS CRAB ON TOP OF OUR INFAMOUS DUNGENESS CRAB DIP. TOPPED W/BABY ARUGULA, LEMON & DRIZZLED HOT BUTTER

DUELING CLAWS, DUNGENESS & LOBSTER ROLL | 28

CAN'T DECIDE...TRY A MIX OF DUNGENESS CRAB & MAINE LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS. TOPPED W/BABY ARUGULA, LEMON & DRIZZLED HOT BUTTER

FIRECRACKER SHRIMP PO BOY ROLL | 21

OUR POPULAR FIRECRACKER SHRIMP, HOUSE PO BOY REMOULADE SAUCE, TOMATO, ONION & ROMAINE

SEAFOOD ENTRÉES

FISH & CHIPS | 22

WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE MADE TARTAR SAUCE & HOUSE CUT FRIES

GRILLED FISH TACOS | 19

KING SALMON, AHI TUNA OR COD, SRIRACHA AIOLI, MANGO SALSA & ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/HOUSE CUT FRIES

SEAFOOD BASKET | 32

COCONUT SHRIMP, CALAMARI, OYSTER BITES, SALMON BITES, COD & FRIES. SERVED W/HOUSE MADE TARTAR SAUCE, SERRANO AIOLI & COCKTAIL SAUCE

MEDITERRANEAN KING SALMON* | 28

FRESH KING SALMON, SAUTÉED GREENS, CHERRY TOMATOES & GARLIC MASHED POTATOES W/A HERB LEMON BUTTER

PRIME RIB

AVAILABLE AFTER 4PM FRIDAY, SATURDAY & SUNDAY | 38

12oz HERB CRUSTED & SLOW ROASTED PRIME RIB*, SERVED W/AU JUS, CREAMY HORSERADISH, MASHED POTATOES, & SEASONAL VEGETABLES

V VEGETARIAN FAVORITES SPICY

SALADS / SOUPS

CHICKEN OR GYRO MEAT +5
PRAWNS, STEAK +8 OR SALMON +10
CUP OF HAM & BACON CHOWDER | 5
CUP OF CLAM CHOWDER | 6

HAM & BACON CHOWDER BREAD BOWL | 12 
APPLEWOOD SMOKED BACON, SMOKED HAM,
CHEDDAR & CAYENNE. SERVED IN A HOT RUSTICA BREAD
BOWL

CLAM CHOWDER BREAD BOWL | 14  **NEW!**
A TRADITIONAL, CREAMY NEW ENGLAND CLAM CHOWDER
W/FRESH CLAMS. SERVED IN A HOT RUSTICA BREAD BOWL

GREEK SALAD | 8/13 **V**
ROMAINE, FETA, KALAMATA OLIVES, TOMATO, CUCUMBER,
RED ONION, GREEN PEPPERS, TZATZIKI & GREEK VINAIGRETTE

CAESAR SALAD | 8/12 **V**
ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

SEASONAL GREENS | 9/14 **V**
LOCAL SOURCED GREENS, BLUE CHEESE, APPLES,
BLUEBERRIES, RASPBERRIES, CANDIED PECANS &
BALSAMIC VINAIGRETTE

BEET SALAD | 16 **V**
FRESH SPINACH, ROASTED BEETS, GOAT CHEESE, CANDIED
PECANS, ORANGE SEGMENTS & CHAMPAGNE VINAIGRETTE

TAPAS

BACON WRAPPED DATES | 12  
STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC
REDUCTION

BEEF MEDALLIONS* | 16
W/MERLOT-GORGONZOLA SAUCE

STEAK BITES | 15
SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC
BUTTER. SERVED W/BREAD

CHICKEN SOUVLAKI | 12
GREEK MARINATED GRILLED CHICKEN W/TZATZIKI &
HARISSA

EMPANADAS | 12
GOLDEN BROWN PASTRIES STUFFED W/CHICKEN,
MOZZARELLA & SPICY HARISSA

POUTINE | 10 **ADD CORNED BEEF +4**
HOUSE CUT FRIES, CHEESE CURDS & HOUSE MADE GRAVY

BAKED BRIE | 11 **V**
CAMELIZED APPLES, FRENCH BRIE, MARCONA ALMONDS
& HONEY GLAZE. SERVED W/HOUSE MADE CRACKERS

ROASTED CAULIFLOWER | 12 **V** 
PEPITAS, PAPRIKA, FETA, OLIVE OIL & LEMON JUICE

BRUSSELS SPROUTS | 12 **V**
PARMESAN & BALSAMIC REDUCTION

SLIDERS

ADD HOUSE CUT FRIES + 3

COD SLIDERS | 17 
WILD CAUGHT ALASKAN COD, HOUSE MADE TARTAR
SAUCE & COLE SLAW ON BUTTER TOASTED BREAD

KOBE BEEF SLIDERS* | 14
THREE AMERICAN KOBE BEEF PATTIES, BACON, BRIE
CHEESE, CRISPY ONIONS & TOMATO ON BRIOCHE BUN

GYRO SLIDERS | 12 
THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI,
TOMATO, RED ONION & FETA

FLATBREADS

GRILLED STEAK | 17
BISTRO FILET, GORGONZOLA, MUSHROOMS & RED ONIONS

PEPPERONI, BACON & CHORIZO | 17 
MOZZARELLA & CACCIATORE TOMATO SAUCE

BBQ CHICKEN | 17 
APPLEWOOD SMOKED BACON & CAMELIZED RED ONIONS

PESTO CHICKEN | 16.5
PARMESAN, ROASTED PEPPERS, SPINACH, CAMELIZED
ONIONS & PESTO

SEAFOOD | 18 
PRAWNS, MOZZARELLA, ARTICHOKE HEARTS &
DUNGENESS CRAB DIP

PEAR-GORGONZOLA | 15.5 **V** 
GORGONZOLA, PEAR SLICES & TOASTED PECANS

BRIE & APPLES | 16 **V** 
CAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 15 **V**
MOZZARELLA, TOMATO, BASIL & PESTO

MEDITERRANEAN GARLIC | 10 **V**
PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

SIGNATURE ENTRÉES

BISTRO FILET STEAK & FRITES* | 27 
SERVED W/COMPOUND BUTTER, ASPARAGUS & HOUSE CUT FRIES

FILET MIGNON* | 42
8oz FILET MIGNON TOPPED W/GRILLED PRAWNS & A RED
WINE REDUCTION, SERVED W/GARLIC MASHED POTATOES
& SEASONAL VEGETABLES

PRIME RIB DIP | 20
SLICED, SLOW ROASTED PRIME RIB, CAMELIZED ONION,
SWISS CHEESE & CREAMY HORSERADISH ON A TOASTED
BAGUETTE. SERVED W/AU JUS DIP & HOUSE CUT FRIES

LAMB BURGER* | 18
A FULL ¾ POUND LAMB PATTY, FETA, CAMELIZED
ONION, LETTUCE, HARISSA & TZATZIKI ON A BRIOCHE BUN.
SERVED W/SWEET POTATO FRIES

D'S BURGER* | 19 **ADD EGG +2** 
TWO OF OUR CUSTOM BLENDED PEPPERONI, CHEDDAR &
BEEF PATTIES STACKED HIGH, FINISHED W/APPLEWOOD
SMOKED BACON & SERRANO AIOLI ON A BRIOCHE BUN.
SERVED W/HOUSE CUT FRIES

BEYOND BURGER | 17 **V**
100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION,
AVOCADO, PICKLES & HARISSA ON A VEGAN BUN. SERVED
W/HOUSE CUT FRIES

PASTA BAR

CREATE YOUR OWN PASTA DISH | 17

PICK YOUR PASTA
PENNE • ANGEL HAIR • FETTUCCINI • GLUTEN FREE

+ CHOOSE ONE SAUCE
ALFREDO • PESTO • MARINARA • OLIVE OIL

+ CHOOSE UP TO THREE TOPPINGS
CHERRY TOMATOES • MUSHROOMS • OLIVES • SPINACH
ASPARAGUS • RED PEPPERS • ARTICHOKE HEARTS

+ TOP IT OFF W/ONE CHEESE
FETA • PARMESAN • MOZZARELLA • BLUE CHEESE

+ ADD PROTEIN
CHICKEN +5 • CHORIZO +6 • STEAK +8 • SALMON +10
SHRIMP +8

V VEGETARIAN  FAVORITES  SPICY

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS • **GREEK OLIVES MAY HAVE PITS
GLUTEN FREE FLATBREAD +1 EXTRA • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE