

## 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 | 15

FLASH FRIED. SERVED W/SERRANO AIOLI

#### DUNGENESS CRAB DIP | 21

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 | 17

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\* | 22

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 | 5

### SEAFOOD ROLLS

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



#### MAINE LOBSTER ROLL | 29

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 | 29

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

#### DUELING CLAWS, DUNGENESS & LOBSTER ROLL | 29

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 | 23

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 | 21

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\* | 31

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 HORSE RADISH, MASHED POTATOES, & SEASONAL VEGETABLES

V VEGETARIAN   FAVORITES   SPICY

## SALADS / SOUPS

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

**HAM & BACON CHOWDER BREAD BOWL | 13**   
APPLEWOOD SMOKED BACON, SMOKED HAM,  
CHEDDAR & CAYENNE. SERVED IN A HOT RUSTICA BREAD  
BOWL

**CLAM CHOWDER BREAD BOWL | 15**  **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\* | 18**  
W/MERLOT-GORGONZOLA SAUCE

**STEAK BITES | 16**  
SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC  
BUTTER. SERVED W/BREAD

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

**EMPANADAS | 13**  
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 | 12** **V**  
CARAMELIZED APPLES, FRENCH BRIE, MARCONA ALMONDS  
& HONEY GLAZE. SERVED W/HOUSE MADE CRACKERS

**ROASTED CAULIFLOWER | 13** **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\* | 15**  
THREE AMERICAN KOBE BEEF PATTIES, BACON, BRIE  
CHEESE, CRISPY ONIONS & TOMATO ON BRIOCHE BUN

**GYRO SLIDERS | 13**   
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 | 18**   
APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

**PESTO CHICKEN | 18**  
PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED  
ONIONS & PESTO

**SEAFOOD | 19**   
PRAWNS, MOZZARELLA, ARTICHOKE HEARTS &  
DUNGENESS CRAB DIP

**PEAR-GORGONZOLA | 16** **V**   
GORGONZOLA, PEAR SLICES & TOASTED PECANS

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

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

**MEDITERRANEAN GARLIC | 11** **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, CARAMELIZED 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, CARAMELIZED  
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 | 19**

**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 +9

**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