

## 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 TODAYS SELECTION
- 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\*** | 18 **NEW!**  
SAUTÉED & TOSSED IN A LEMON WHITE WINE BUTTER SAUCE, TOPPED W/PROSCIUTTO & SERVED W/BREAD
- SPICY MUSSELS\*** | 17  **NEW!**  
SERVED IN A COCONUT CURRY SAUCE W/PITA BREAD


## 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** | 14  
GREEK MARINATED GRILLED CHICKEN W/TZATSIKI & 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** | 13 **V**  
PARMESAN & BALSAMIC REDUCTION
- CAPRESE CROSTINI** | 10 **V NEW!**  
CHERRY TOMATOES, FETA CHEESE & PESTO, DRIZZLED W/BALSAMIC REDUCTION

## 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
- SEAFOOD CIOPPINO\*** | 33 **NEW!**  
HOUSE MADE SEAFOOD TOMATO BROTH W/CHEF SELECTION OF SEASONAL DAILY MARKET SEAFOOD. SERVED W/GARLIC BREAD

## PAELLA FOR TWO

INCLUDES TWO SIDE SALADS OF YOUR  
CHOICE & DESSERT TO SHARE

- SEAFOOD PAELLA\*** | 98  
PLEASE ALLOW 20 MINUTES  
BLACK TIGER PRAWNS, PENN COVE MUSSELS, MANILA CLAMS, COD, SPANISH CHORIZO, KALAMATA OLIVES, BOMBA RICE, SOFRITO & SAFFRON BROTH

**V** VEGETARIAN  FAVORITES  SPICY



## SALADS / SOUPS

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

SOUP OF THE DAY | 6/11  
ASK YOUR SERVER FOR TODAYS SELECTION

CLAM CHOWDER BREAD BOWL | 16  **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**  
MIXED GREENS, BLUE CHEESE, BLUEBERRIES, APPLES, RASPBERRIES, CANDIED PECANS & BALSAMIC VINAIGRETTE

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

MACRINA BREAD BOARD W/GARLIC BUTTER | 6 **V**

## SLIDERS

ADD HOUSE CUT FRIES + 3

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

GYRO SLIDERS | 14   
THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI, TOMATO, RED ONION & FETA

## PASTA BAR

CREATE YOUR OWN PASTA DISH | 19

PICK YOUR PASTA  
CAVATAPPI • ANGEL HAIR • FETTUCINI • GLUTEN FREE

+ CHOOSE ONE SAUCE  
ALFREDO • PESTO • MARINARA

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

+ TOP IT OFF W/ONE CHEESE  
PARMESAN • MOZZARELLA

+ ADD PROTEIN\*  
CHICKEN +5 • STEAK +8 • SALMON +10 • PRAWNS +9

## PRIME RIB\*

AVAILABLE AFTER 4<sup>PM</sup> FRI, SAT & SUN | 39

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

## FLATBREADS

GRILLED STEAK\* | 18  
BISTRO FILET, GORGONZOLA, MUSHROOMS & RED ONIONS  
DRIZZLED W/BALSAMIC REDUCTION

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 | 16 **V**  
MOZZARELLA, TOMATO, BASIL & PESTO

MEDITERRANEAN GARLIC | 12 **V**  
PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

## SIGNATURE ENTRÉES

BISTRO FILET STEAK & FRITES\* | 32   
SERVED W/COMPOUND BUTTER, ASPARAGUS & HOUSE CUT FRIES

FILET MIGNON\* | 45  
8oz FILET MIGNON TOPPED W/GRILLED PRAWNS & A RED WINE REDUCTION, SERVED W/GARLIC MASHED POTATOES & SEASONAL VEGETABLES

BLACKENED RIB EYE\* | 42 **NEW!**  
12oz BLACK RIB EYE SERVED W/GARLIC MASHED POTATOES, ASPARAGUS & DEMI GLAZE HERB BUTTER

PRIME RIB DIP\* | 22  
SLICED, SLOW ROASTED PRIME RIB, CARAMELIZED ONION, SWISS CHEESE & CREAMY HORSERADISH ON A TOASTED BAGUETTE. SERVED W/AU JUS DIP & HOUSE CUT FRIES

BRAISED SHORT RIB\* | 37 **NEW!**  
W/VANILLA JAM PURÉE & ROASTED BRUSSELS SPROUTS

SEARED AIRLINE CHICKEN BREAST | 26 **NEW!**  
SERVED W/SEASONED VEGETABLES, 5 GRAINS & CRISPY KALE TOPPED W/CITRUS NECTARINE GLAZE

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 | 17.5 **V**  
100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO, PICKLES & HARISSA ON A VEGAN BUN. SERVED W/HOUSE CUT FRIES

## HOUSE MADE SAUCE

+1 TO ADD AS A SIDE

- HARISSA 
- PESTO AIOLI • TARTAR SAUCE •
- CHARMOULA • FIRECRACKER SAUCE 
- SERRANO AIOLI 
- COCKTAIL SAUCE • TZATZIKI •
- GARLIC AIOLI • MERLOT-GORGONZOLA SAUCE •

**V** VEGETARIAN  FAVORITES  SPICY