



DINNER MENU
SERVED 4PM - CLOSE
EXECUTIVE CHEF: SERGIO SOLIS

STARTERS



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

CALAMARI TENDERS | 18 GF
FLASH FRIED. SERVED W/SERRANO AIOLI

DUNGENESS CRAB DIP | 24
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

BACON WRAPPED PRAWNS | 21 GF
DRIZZLED W/BALSAMIC REDUCTION. SERVED W/SERRANO AIOLI

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

FIRECRACKER SHRIMP | 19 GF
LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

SPICY AHI POKE NACHOS* | 23
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

MANILA CLAMS* | 20
SAUTÉED & TOSSED IN A LEMON WHITE WINE BUTTER SAUCE, TOPPED W/CRISPY PROSCIUTTO & SERVED W/BREAD

SPICY MUSSELS* | 20
SERVED IN A COCONUT CURRY SAUCE W/PITA BREAD

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

SEARED SCALLOPS* | 22
OVER A WHITE WINE, LEMON, CAPERS CREAM SAUCE. SERVED W/TOAST

SALADS / SOUPS



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

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

SOUP OF THE DAY | 8/10
ASK YOUR SERVER FOR TODAYS SELECTION

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

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

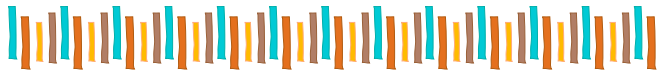
SEASONAL GREENS | 9/16 V GF
MIXED GREENS, BLUE CHEESE, BLUEBERRIES, APPLES, RASPBERRIES, CANDIED PECANS & BALSAMIC VINAIGRETTE

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

DID YOU KNOW...WE HAVE AN INCREDIBLE WEEKEND BRUNCH!

AVAILABLE SATURDAYS & SUNDAYS FROM 10AM - 2PM. ENJOY ENTICING MENU ITEMS & DRINK SPECIALS ONLY AVAILABLE FOR BRUNCH!

TAPAS



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

STEAK BITES* | 21
SHOULDER TENDERLOIN W/MUSHROOMS & ROASTED RED PEPPERS SAUTÉED IN RED WINE & GARLIC BUTTER. SERVED W/BREAD

LAMB CHOPS* | 21
DRIZZLED W/AIOLI & BALSAMIC REDUCTION. SERVED W/FRIES

BEEF SOUVLAKI SKEWERS | 20
MARINATED BEEF TENDERLOIN, ONIONS, ZUCCHINI & TOMATO. SERVED W/CHIMICHURRI & PITA

CHICKEN SOUVLAKI SKEWERS | 18
GREEK MARINATED GRILLED CHICKEN, ONIONS & PEPPERS W/HARISSA DRIZZLE. SERVED W/PITA & TZATZIKI SAUCE

EMPANADAS | 15
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

BURRATA CHEESE OVER ARUGULA | 19
SERVED W/CHERRY TOMATOES, PESTO & DRIZZLED W/BALSAMIC REDUCTION. SERVED W/TOASTED BREAD

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, GREEK, GARLIC TRUFFLE OR SWEET POTATO

MACRINA BREAD BOARD W/GARLIC BUTTER | 7 V

BRUSCHETTA



ONE FOR | 7

PESTO, FRESH MOZZARELLA, TOMATOES, BALSAMIC REDUCTION V

SPICY BACON JAM, GOAT CHEESE, ARUGULA

ROASTED PEACHES W/MASCARPONE & PEPITAS V

PROSCIUTTO DI PARMA, FIGS & MASCARPONE

SMOKED SALMON W/CREAM CHEESE, ONION, CAPERS

HOUSE MADE SAUCE



+1.5 TO ADD AS A SIDE

- HARISSA • TZATZIKI • COCKTAIL SAUCE •
- SERRANO AIOLI • GARLIC AIOLI • TARTAR SAUCE •
- FIRECRACKER SAUCE • YOGURT TAHINI
- AVOCADO AIOLI

V VEGETARIAN



FAVORITES



SPICY



FROM THE SEA



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.

- *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR BURGERS, STEAKS, LAMB, SALMON, TUNA, AND EGGS ARE COOKED TO YOUR ORDER.
- *OLIVES MAY HAVE PITS
- GLUTEN-FREE FLATBREAD +3 • GLUTEN-FREE BUN +2 • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+



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

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 21

MOZZARELLA, FRESH TOMATOES, CRISPY BASIL, PESTO & BALSAMIC REDUCTION

MEDITERRANEAN | 22

PESTO, SPINACH, ROASTED RED BELL PEPPERS, ROASTED RED ONION, ROASTED GARLIC & BLACK OLIVES TOPPED W/FETA CHEESE

PEACHES & BURRATA CHEESE | 23

PESTO, PEACHES, BURRATA, FRESH TOMATOES, BABY ARUGULA, ROASTED PEPITAS & CRISPY BASIL, DRIZZLED W/HONEY

SEAFOOD ROLLS

SERVED IN OUR BUTTER TOASTED SPLIT TOP ROLLS, W/FRIES

MAINE LOBSTER ROLL | 34

LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS, BABY ARUGULA, LEMON & BUTTER

DUNGENESS CRAB ROLL | 34

DUNGENESS CRAB, DUNGENESS CRAB DIP, BABY ARUGULA, LEMON, BUTTER & REMOULADE SAUCE

FIRECRACKER SHRIMP PO BOY ROLL | 26

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

PAELLA

35 PER PERSON, MINIMUM OF 2 PEOPLE

GF PLEASE ALLOW 40 MINUTES TO PREPARE.

BOMBA RICE, PRAWNS, CALAMARI, COD, CLAMS, MUSSELS, GRILLED OCTOPUS, LIME BEANS & SAFFRON, COOKED AND SERVED IN A LARGE SHALLOW PAN

PRIME RIB*

AVAILABLE AFTER 4^{PM} FRI, SAT & SUN | 45 GF

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

SEAFOOD ENTRÉES

FISH & CHIPS | 26 GF

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

SEAFOOD BASKET* | 39

COCONUT SHRIMP, CALAMARI, 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 BROCCOLI & PARSLEY OLIVE OIL

SEAFOOD CIOPPINO* | 42

A HOUSE MADE RICH & SAVORY TOMATO BROTH BASE, W/SHRIMP, CLAMS, MUSSELS & SCALLOPS. FINISHED W/HERBS AND SERVED W/GARLIC BREAD

SIGNATURE ENTRÉES

BISTRO FILET STEAK & FRITES* | 33 GF

8oz BISTRO FILET SERVED W/COMPOUND BUTTER, ASPARAGUS & FRIES

RIB EYE* | 52 GF

14oz BONE-IN 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

BRAISED SHORT RIB | 36

SERVED OVER SWEET POTATO PURÉE, CRISPY KALE, DRIED CRANBERRIES & DRIZZLED W/RED WINE REDUCTION

GRILLED LAMB CHOP* | 42

FOUR HERB MARINATED LAMB CHOPS SERVED W/SAUTÉED VEGETABLES, CHIMICHURRI, TZATZIKI, & CRISPY CHICKPEAS. SERVED W/PITA

CHICKEN PICCATA | 27

LIGHTLY BREADED GRILLED CHICKEN BREAST, TOPPED W/A BUTTERY LEMON-WINE SAUCE, MEDLEY CHERRY TOMATOES & CAPERS. SERVED W/GREEN BEANS & GARLIC MASHED POTATOES

FETTUCCINE ALFREDO | 21 GF PASTA +2

V CHICKEN +7 | STEAK +13 | PRAWNS +13 | SALMON +14 SCALLOPS +21 FETTUCCINE PASTA TOSSED IN A HOUSE-MADE CREAMY GARLIC WHITE SAUCE. SERVED W/GARLIC BREAD

PASTA AL FORNO W/VODKA SAUCE | 22 GF PASTA +2

V CHICKEN +7 | STEAK +13 | PRAWNS +13 | SALMON +14 SCALLOPS +21 PENNE PASTA, COVERED W/OUR SIGNATURE VODKA SAUCE & TOPPED W/A BLEND OF ITALIAN CHEESES, BAKED TO PERFECTION. SERVED W/GARLIC BREAD

LAMB BURGER* | 23

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

D'S BURGER* | 23

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

GRILLED TACOS* | 23 GF

CHOOSE ONE: KING SALMON, SEARED AHI TUNA, COD, SHRIMP W/SPICY AIOLI, MANGO SALSA & A ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/FRIES

GRILLED STEAK BOWL* | 26 GF

CILANTRO LIME RICE, BLACK BEANS, AVOCADO, TOMATOES, PICKLED RED ONIONS & A FIRECRACKER AIOLI DRIZZLE

EXTRAS

HOUSE MADE CRACKERS | 3

SAUTEED VEGETABLES | 5

MASHED POTATOES | 6

MARINARA SAUCE | 3

PITA | 2

CARROTS & CELERY | 3

SIDE COLESLAW | 4

AU JUS | 3

V VEGETARIAN



FAVORITES



SPICY



FROM THE SEA



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.

RELEASE DATE OCTOBER 2026

- *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR BURGERS, STEAKS, LAMB, SALMON, TUNA, AND EGGS ARE COOKED TO YOUR ORDER.
- *OLIVES MAY HAVE PITS
- GLUTEN-FREE FLATBREAD +3
- GLUTEN-FREE BUN +2
- SPLIT PLATE CHARGE OF +1.5
- AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+